



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Olive Oil Chemistry							
Course Code		ZYD221		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	70 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Affecting the quality of olive oil components in the structure and transfer students							
Course Content		Major and minor components of olive oil, olive oil, learn about the contents of the components in order to interpret the results of analysis, distortion and describes the allocation issues.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Zeytinyağı Üretim Teknolojisi, Prof. Dr. Muammer Kayahan, Prof. Dr. Aziz Tekin, Ankara, 2006.
2	Zeytinyağı, Göğüş, F., Özkaya, M.T., Ötleş, S. (2009).. Ankara. Eflatun Yayınevi
3	Bitkisel Yağ Teknolojisi, Sebahattin Nas; Hüsnü Yusuf Gökalep; Mahmut Ünsal. Pamukkale Üniversitesi Mühendislik Fakültesi, Ders Kitapları Yayın no: 005

Week	Weekly Detailed Course Contents	
1	Theoretical	The composition of the olive
2	Theoretical	classification of olive Oil
3	Theoretical	Olive oil quality criteria
4	Theoretical	Olive oil quality criteria
5	Theoretical	The composition of olive oil
6	Theoretical	The composition of olive oil
7	Theoretical	The composition of olive oil
8	Intermediate Exam	MID-TERM
9	Theoretical	The composition of olive oil
11	Theoretical	degradation of olive oil
12	Theoretical	degradation of olive oil
13	Theoretical	Factors affecting the quality of olive oil
14	Theoretical	Factors affecting the quality of olive oil
15	Theoretical	adulteration of olive oil
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Assignment	4	0	5	20
Reading	4	0	5	20
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				70
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	To be able to comprehend Olive fruit composition, the composition of olive oil
2	To be able to comprehend Olive oil quality criteria, olive oil degradation,
3	To be able to comprehend Factors affecting the quality of olive oil, olive oil adulteration able to comprehend

Programme Outcomes (*Olive Cultivation and Olive Processing Technology*)

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3
P1	1		
P4	5	5	
P5		4	5
P10	4		

