AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Olive Oil Technology II								
Course Code	ZYD214		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	4	Workload	76 *(Hours)*	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	This course provides students with TS in accordance with the Turkish Food Codex and to teach students the yield of the olive oil, olive oil production by transferring all the methods of the present with the past, to give high quality oil production parameters and aimed to gain qualifications in this regard.								
Course Content	Extraction and steps rafinsayon ??factors, comparison of olive oil with other oils, oil seeds								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration								
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 Gökalp; Mahmut Ünsal. Pamukkale Üniversitesi Mühendislik Fakültesi, Ders Kitapları Yayın no: 005

Week	Weekly Detailed Course Contents	
1	Theoretical	oil Extraction
	Laboratory	Extraction Soxhalet
2	Theoretical	oil Extraction
	Laboratory	Extraction Soxhalet
3	Theoretical	oil refining
	Practice	Refining Enterprise that Technical Tour
4	Theoretical	oil refining
	Practice	Oil Filtration Process
5	Theoretical	oil Storage
	Practice	Oil Filtration Process
6	Theoretical	Packing and bottling of olive oil
	Practice	Packing and bottling of olive oil
7	Theoretical	Spoilage in olive oil
	Practice	soap Making
8	Intermediate Exam	MID-TERM
9	Theoretical	Classification of olive oil
	Practice	Various additives and spices and olive oil Diversifying Operations
10	Theoretical	Tasting Parameters
	Practice	Tasting Applications
11	Theoretical	Determination of free acidity and peroxide olive oil
	Laboratory	Determination of free acidity and peroxide olive oil
12	Theoretical	Determination of the Refractive Index of olive oil and Spectrophotometer
	Laboratory	Determination of the Refractive Index of olive oil and Spectrophotometer
13	Theoretical	Determination of Density Determination of olive oil and residue
	Laboratory	Determination of Density Determination of olive oil and residue
14	Theoretical	Determination of Saponification Number in olive oil, olive oil, Article Determination of unsaponifiable

14	Laboratory	Determination of Saponification Number in olive oil, olive oil, Article Determination of unsaponifiable
15	Theoretical	Chromatography, olive oil, Sensory Analysis
	Laboratory	Sensory Analysis of olive oil
16	Final Exam	FINAL EXAM

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Lecture - Practice	2	0	14	28
Laboratory	2	0	5	10
Reading	2	0	4	8
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
			Total Workload (Hours)	76
			[Total Workload (Hours) / 25*] = **ECTS**	3
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To be able to comprehend extraction
2	To be able to comprehend refining
3	To be able to comprehend Tasting, analysis
4	To be able to comprehend packaging

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 rafinery, 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 necessray 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 proffessional 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	L4
P4	5	5	5	
P5				5
P7		2		
P10				5
P11	1	2	1	1