AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Olive Side-Product								
Course Code	ZYD216			Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	56 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	What is Olive by-products of these processes and of the process of how to inform students about how to evaluate these by-products. evaluated in economic terms, issues such as how to by-products, olive students to utilize the issue from a new perspective.								
Course Content	Evaluation of waste generated during the production of olives and olive oil, and other new products include the production.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, 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	Kayahan, M., Tekin, A. 2006. Zeytinyağı Üretim Teknolojisi. TMMOB Yayınları, 72-76, 93-104.
2	Anonismous, 2006. Türk Gıda Kodeksi, Zeytinyağı ve Prina Yağı Hakkında Tebliğ.
3	Gülcü, M., Demirci, A.Ş.,2008. Zeytin ve Yaprağındaki Biyoaktif Bileşenlerin Sağlık Üzerine Etkileri, Tarım ve Köyişleri Bakanlığı Araştırma Enstitüsü, 194-195.

Week	Weekly Detailed Course Contents	
1	Theoretical	Olive and Olive Oil Production Process analysis which consists of stages Byproducts
2	Theoretical	Mechanism of Olive Leaf Extract and Positive Effects on Human Health
3	Theoretical	Olive Leaf Extract Modern Manufacturing Techniques, Classical Techniques Comparison
4	Theoretical	Evaluation of the scope of pomace, olive oil pomace resulting Components Effect on Production Techniques
5	Theoretical	Pomace to be performed for use as a fuel that can be used as fuel in the front Operations and Legal Features of pomace
6	Theoretical	Evaluation of Biogas Production Way pomace,
7	Theoretical	Production and Use of Activated Carbon from pomace
8	Intermediate Exam	MID-TERM
9	Theoretical	Soap Soap Olive Oil Chemistry and Manufacturing Methods
10	Theoretical	Territorial waters under Assessment, Karasu How Does What Are The Characteristics
11	Theoretical	Territorial waters and the Importance of Environmental Treatment Technologies
12	Theoretical	Territorial waters of the studies on the Transfer of Composting and Organic Agriculture as a Fertilizer Kullanılabilmeine
13	Theoretical	Sabun Yapım Teknikleri
14	Theoretical	margarine Production
15	Theoretical	Olive Jam Production
16	Final Exam	FINAL EXAM

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	1	0	14	14
Assignment	3	0	4	12
Reading	2	0	14	28
Midterm Examination	1	0	1	1

Final Examination	1	0	1	1
			Total Workload (Hours)	56
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	To be able to comprehend Olive leaf, husk and blackwater areas
2	To be able to comprehend Olive jam and margarine

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
P5	2	1
P7	5	5
P13		3
P16		3