



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Pruning and Harvesting Methods in Olive Growing							
Course Code		ZYD228		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	98 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		Providing basic information about pruning and harvesting fruit trees, olive plant to adapt this information to teach new methods of pruning and harvesting systems, to teach the practical problems encountered and solutions							
Course Content		Pruning defined and explained visually olive tree pruning and training systems. Pruning methods strengthened by application of theoretical knowledge. Harvest gathering the fruits of the olive defined shapes (traditional and machine) will be described in visual and practical. Olive maturity criteria, depending on the type of olive collection times will be discussed. Showing a very large impact on quality of early and late harvest plant physiology and pomolojisiyle combining the advantages and disadvantages will be covered in detail.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Meyve Ağaçlarında Budama, Yılmaz, M., Adana, 1994
2	Meyve Yetiştirme İlkeleri, Soylu, A., Bursa, 1985.

Week	Weekly Detailed Course Contents	
1	Theoretical	The definition of pruning, pruning practices fall within the definition, training systems, and made ?? shapes, pruning time
	Practice	The introduction of instruments used in the application equipment
2	Theoretical	Physiological effects of pruning fruit trees
	Practice	Visiting the garden
3	Theoretical	Pruning fruit species in their response to
	Practice	Introducing the types of fruit in the garden
4	Theoretical	Figure pruning
	Practice	Figure pruning practice
5	Theoretical	Yield pruning
	Practice	Yield pruning practice
6	Theoretical	Rejuvenation pruning
	Practice	Rejuvenation pruning practice
7	Theoretical	Summer pruning
	Practice	Summer pruning practice
8	Intermediate Exam	MIDTERM EXAM
9	Theoretical	Harvests description, made ??of shapes and time
	Practice	Determination of the olive harvest in the garden cultivars (manual, machine, combs, etc ...)
10	Theoretical	Olive maturity criteria
	Practice	Olives introduce criteria of maturity
11	Theoretical	Traditional harvesting methods
	Practice	Pole and hand harvesting methods, the introduction of visual means
12	Theoretical	Mechanical harvesting methods
	Practice	Harvesting machines in a variety of inspection and operating principles
13	Theoretical	The establishment of the garden for mechanical harvest and pruning



13	Practice	garden plant practice
14	Theoretical	Early harvest and advantages-disadvantages,
	Practice	Early harvest, tasting and analyzing the results obtained from the examination of the products
15	Theoretical	Late harvest and advantages-disadvantages,
	Practice	Late harvest, tasting and analyzing the results obtained from the examination of the products
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	5	0	2	10
Land Work	5	0	2	10
Reading	10	0	2	20
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				98
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	To be able to comprehend the physiological effects of pruning and pruning olive trees knows, learn the types of pruning,
2	To be able to comprehend olive harvesting methods, and time to learn.

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
P1	4	4
P2	5	5
P3	4	3
P4	3	1
P5	1	2
P8	3	2
P9	3	3
P12	2	2
P15	3	3



P16

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