

## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Agricultural Me	chanization							
Course Code	ZYD241		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit 4	Workload	75 (Hours)	Theory		2	Practice	1	Laboratory	0
Objectives of the Course Students, the development of agricultural mechanization, energy and agriculture, thermal tractors and agricultural equipment, the introduction of all the tools, the use of this tool to fundamental concepts of machines, such as safety rules are followed.									
Course Content Machinery and equ threshing, plant pro									t,
Work Placement N/A									
Planned Learning Activities and Teaching Methods			Explana	ation	(Presentati	on), Demons	tration, Disc	cussion	
Name of Lecturer(s)									

Assessment Methods and Criteria					
Method	Quantity	Percentage (%)			
Midterm Examination	1	40			
Final Examination	1	70			

## **Recommended or Required Reading**

- 1 Hasat-Harman İlkeleri ve Makineleri. E.Güzel, Ç.Ü. Z.F. Ders Kitabı, Adana, 1998
- 2 Tarım Makineleri-2. Güzel ve Ark.,ISNB-975-8561-65-0:İki Bölüm. Nobel Yayınları-Adana, 2006

Week	<b>Weekly Detailed Cour</b>	rse Contents					
1	Theoretical	Mechanization in agriculture					
2	Theoretical	Energy and Agriculture					
3	Theoretical	Electrical machines and heat engines					
4	Theoretical	Tractors					
	Practice	Introduction of tractors					
5	Theoretical	soil cultivation machines					
	Practice	1.Class soil cultivation machines introduction and use					
6	Theoretical	Toprak işleme makinaları soil cultivation machines					
	Practice	2.Class soil cultivation machines introduction and use					
7	Theoretical	Sowing, planting machines					
	Practice	Examination of the introduction of Sowing machines and working principle					
8	Intermediate Exam	MIDTERM EXAM					
9	Theoretical	Sowing, planting machines					
	Practice	Examination of the introduction of planting machines and working principle					
10	Theoretical	Fertilization machines					
	Practice	Introduction of fertilization machines					
11	Theoretical	Irrigation Machines					
	Practice	Irrigation Machines in examination					
12	Theoretical	Plant protection machines					
	Practice	Introduction of Plant protection machines					
13	Theoretical	Harvesting machines					
	Practice	Products, cotton harvesting machine and the operating principle of our region, examining harvester, olive harvest investigation and operation of tools and machinery					
14	Theoretical	threshing machines					
	Practice	Introduction of threshing machines					



15	Theoretical	Processing machinery	
	Practice	ALPLER factory visit	
16	Final Exam	FINAL EXAM	

Workload Calculation					
Activity	Quantity		Preparation	Duration	Total Workload
Lecture - Theory	14		0	1	14
Lecture - Practice	14		0	1	14
Assignment	10		0	3	30
Term Project	1		0	10	10
Land Work	5		0	1	5
Midterm Examination	1		0	1	1
Final Examination	1		0	1	1
	75				
[Total Workload (Hours) / 25*] = <b>ECTS</b>					3
*25 hour workload is accepted as 1 ECTS					

Learning Outcomes						
1	To be able to comprehend The acquisition of basic information on agricultural machines					
2	To be able to comprehend Work force and the recognition of agricultural machines,					
3	To be able to comprehend the characteristics and principles of construction, the problems can be solved in this topic					

Progr	amme 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
1	1	1
5	5	5
1	1	1
2	2	2
1	1	1
		1
		1
2	2	2
1	1	1
	1 5 1 2 1	1 1 5 5 1 1 2 2 1 1 1 2 2 2 2 2 2 2 2 2

