



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Organic Farming							
Course Code		OT501		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is to teach the organic vegetable and animal production priciples.							
Course Content		The definition of organic farming, the general principles, organic agriculture law, differences from conventional agriculture, crop and animal production in organic agriculture							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)		Ins. Özgür SARI, Prof. Okan ATAY							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Albaş, A., İ. 2009. Organik Tarım, İlkeler ve Ulusal Mevzuat, Eflatun Yayınevi, Ankara, ISBN:978-605-4160-08-2
2	Anonim 2005. T.C. Tarım ve Köyişleri Bakanlığı Organik Tarımın Esasları ve Uygulanmasına İlişkin Yönetmelik
3	Kantarci, G. 2007. Ekolojik (Organik Biyolojik) Hayvansal Üretimin Temel İlkeleri

Week	Weekly Detailed Course Contents	
1	Theoretical	The concept of organic farming, organic farming principles and the implementation of the regulation concerning the examination of the distribution of tasks
2	Theoretical	The principles of organic farming and aquaculture, differences in other branches of agriculture, organic farming in the world and in Turkey Status
3	Theoretical	The principles of organic crop production and animal production
4	Theoretical	Used in organic farming organic matter and nutrient sources (plant waste, green fertilizers, micro-organisms, compost preparation, grassland, organic feeds and animal feed))
5	Theoretical	Organic agriculture, crop rotation, and rotation plans (Basic principles, proper crop rotation species grown samples),
6	Theoretical	Organic agriculture, plant protection and animal health (basic principles, Passive protection methods)
7	Theoretical	Organic livestock production systems, organic livestock production, organic livestock production, animal shelters, animal husbandry, organic poultry, organic beekeeping
8	Theoretical & Practice	MID-TERM
9	Theoretical	Species and breed selection, environmental compliance, record-keeping, breeding selection, breeding
10	Theoretical	Species and breed selection, environmental compliance, record-keeping, breeding selection, breeding
11	Theoretical	Classification of organic products, packaging and storage
12	Theoretical	Marketing of Organic Products
13	Theoretical	Organic production, inspection, control and certification
14	Theoretical	Sustainability of organic livestock and crop production in Turkey
15	Theoretical	Discussion and evaluation of the course of organic farming issues.
16	Final Exam	FINAL EXAM

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	5	0	2	10
Reading	5	0	2	10
Midterm Examination	1	0	1	1



Final Examination	1	0	1	1
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	To be able to recognize the principles of organic vegetable production
2	To be able to recognize the principles of organic animal production
3	Knows the difference between organic agriculture and conventional agriculture
4	Knows the concept of organic agriculture
5	Knows the certificate issuing organizations for organic farming

### 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

