



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| | | | | | | | | | |
|--|---|--|------------|---|---|----------------------------------|---|------------|---|
| Course Title | | Bee and Beekeeping Products | | | | | | | |
| Course Code | | EU267 | | Course Level | | Short Cycle (Associate's Degree) | | | |
| ECTS Credit | 2 | Workload | 48 (Hours) | Theory | 2 | Practice | 0 | Laboratory | 0 |
| Objectives of the Course | | to describe bee products by providing information about them, and to teach the importance of promoting and using and storing these products in terms of human health issues and aims to create consumer awareness. | | | | | | | |
| Course Content | | Basic bee products, honey, pollen, royal jelly and propolis, bees, collection and production of applying a composition, their effects on human health, | | | | | | | |
| Work Placement | | N/A | | | | | | | |
| Planned Learning Activities and Teaching Methods | | | | Explanation (Presentation), Demonstration, Discussion | | | | | |
| Name of Lecturer(s) | | Ins. Ali Kemal ÖZÜĞÜR | | | | | | | |

Assessment Methods and Criteria

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

Recommended or Required Reading

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| 1 | Modern Arıcılık Teknikleri (Prof. Dr. Musin Doğaroğlu ISBN:975-94210-0-3 |
| 2 | 2. Arıcılığın Temel Esasları (Prof. Dr. Ferhat Genç, Doç. Dr. Ahmet Dodoloğlu Atatürk Ü. Ziraat Fak.Yayınları No:160) |
| 3 | Çiçekten sofraya Balın Öyküsü(Prof. Dr. Muhsin Doğaroğlu, ISBN 978-975-08-1323-8 |

| Week | Weekly Detailed Course Contents | |
|------|---------------------------------|--|
| 1 | Theoretical | Bee Products |
| | Practice | bee Products |
| 2 | Theoretical | Important Plant Sources in Beekeeping |
| | Practice | Important Plant Sources in Beekeeping |
| 3 | Theoretical | Important Plant Sources in Beekeeping |
| | Practice | Important Plant Sources in Beekeeping |
| 4 | Theoretical | the formation of honey and honey, honey varieties |
| | Practice | honey varieties |
| 5 | Theoretical | Physical properties of honey |
| | Practice | Physical properties of honey |
| 6 | Theoretical | Biological properties of honey and crystallization |
| | Practice | Biological properties of honey and crystallization |
| 7 | Theoretical | gelee royale |
| | Practice | gelee royale |
| 8 | Intermediate Exam | mid term |
| 9 | Theoretical | pollen composition |
| | Practice | pollen composition |
| 10 | Theoretical | The composition of propolis |
| | Practice | Field work |
| 11 | Theoretical | The importance of bee products for people |
| | Practice | Tasting bee products |
| 12 | Theoretical | The importance of bee products for people |
| | Practice | The importance of bee products for people |
| 13 | Theoretical | Bee products production, sale, storage, |
| | Practice | Field work |
| 14 | Theoretical | Bee products production, sale, storage, |
| | Practice | Field work |



| | | |
|----|-------------|---|
| 15 | Theoretical | bee products production, sale, storage, |
| | Practice | Field work |
| 16 | Final Exam | final exam |

Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---------------------------------------|----------|-------------|----------|----------------|
| Lecture - Theory | 2 | 0 | 14 | 28 |
| Lecture - Practice | 1 | 0 | 14 | 14 |
| Land Work | 2 | 0 | 1 | 2 |
| Individual Work | 1 | 0 | 2 | 2 |
| Midterm Examination | 1 | 0 | 1 | 1 |
| Final Examination | 1 | 0 | 1 | 1 |
| Total Workload (Hours) | | | | 48 |
| [Total Workload (Hours) / 25*] = ECTS | | | | 2 |

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

| | |
|---|--|
| 1 | To be able to describe Bee Products |
| 2 | To be able to name important nectar, pollen, propolis resources |
| 3 | To be able to describe Honey, pollen, royal jelly, propolis combinations |
| 4 | to be able to tell purposes of these products used by people and bees |
| 5 | know beekeeping activities |

Programme Outcomes (Agricultural Management)

| | |
|----|---|
| 1 | To be able to comprehend the basic management, economy and agricultural management |
| 2 | To be able to acquire basic information in excessive, profitable and quality production of vegetable and animal products |
| 3 | To be able to manage production in factory, to prepare project and to keep business records |
| 4 | To be able to develop solutions in agricultural management |
| 5 | To be able to comprehend optimally preparation and marketing in agricultural foods process |
| 6 | To be able to follow professional developments and to acquire knowledge to use technological resources |
| 7 | To be able to reach the scientific data using computer and the internet |
| 8 | To be able to determine the problem about agricultural management, to analyze, to develop solutions and suggestions |
| 9 | To be able to comprehend Atatürk Principle and Revolution |
| 10 | To be able to take precautions about the problems related to first aid and occupational safety in the enterprise, to solve the problems |
| 11 | To be able to use Turkish well, to communicate orally and in writing, to have knowledge of professional ethics and responsibility |

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

| | L1 | L2 | L4 | L5 |
|----|----|----|----|----|
| P1 | | | | 3 |
| P2 | 4 | 3 | | 4 |
| P4 | | 3 | 3 | 3 |
| P5 | | | 4 | |

