



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Vegetable Oil Technology							
Course Code		KGT207		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		<p>The aim of the course is</p> <ul style="list-style-type: none">• to teach vegetable oils• to equip students with the knowledge and skills of general structure of oils• to develop the ability of the students to margarine products• to give students the opportunity to raw materials• to enable students develop learn oil compounds• to provide the basic knowledge about fatty acid							
Course Content		<ul style="list-style-type: none">• oils products technology• Determination amount of soap• Determination fatty acid• Sampling and analysis							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration					
Name of Lecturer(s)		İns. İsmail BÖLÜK							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Kayahan, M., 2004, Yağlı Tohumlardan Ham Yağ Üretim Teknolojisi, Gıda Mühendisleri Odası, Ankara.
2	Demirci, M., 1993. Bitkisel Yağ teknolojisi.T.Ü Tekirdağ Ziraat Fakültesi Gıda Bilimi ve Teknolojisi Bölümü. Ders notu No: 72 Tekirdağ.

Week	Weekly Detailed Course Contents	
1	Theoretical	The synthesis of fatty acids in the cell.
2	Theoretical	The chemical structure of fats.
3	Theoretical	The importance of edible oils in nutrition
4	Theoretical	Commercially important fats.
5	Practice	Trading exchange criteria of oilseeds and oil fruits.
6	Theoretical	Storage of oilseeds.
7	Theoretical	Crude oil obtaining methods.
8	Intermediate Exam	Midterm Exam
9	Practice	Crude oil obtaining methods.
10	Theoretical	Refining of crude oil.
11	Practice	Ham yağın rafinasyonu
12	Theoretical	Olive oil production technology.
13	Practice	Olive oil production technology.
14	Theoretical	Solidification of oils.
15	Theoretical	Margarine production.
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	10	0	1	10
Assignment	10	2	0	20
Individual Work	10	1	0	10



Midterm Examination	1	2	1	3
Final Examination	1	3	1	4
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Have knowledge about oil raw materials.
2	Know chemical structures of oils and their importance
3	To have knowledge about storage conditions of oil seeds and oils.
4	Know their importance
5	Have knowledge about oil raw materials.

Programme Outcomes (Food Technology)

1	To be able to remember technologies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physical, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of professional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and proficiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3
P1	5	5	5
P2	5	5	5
P3	5	5	4
P4	4	4	4
P5	4	4	4
P6	3	4	4
P7	4	4	4
P8	4	4	5
P9	5	5	5
P10	5	5	5
P11	5	5	5
P12	5	5	5

