



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Table Olive Technology							
Course Code		KGT249		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	78 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		<div>The aim of the course is</div> <ul style="list-style-type: none"><li>• to equip students with the knowledge and skills of table olive</li><li>• to give the students basic information about fermentation</li></ul>							
Course Content		<ul style="list-style-type: none"><li>• Sector in the development of table olives</li><li>• Better quality, ensure compliance with standards of production</li></ul>							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration					
Name of Lecturer(s)									

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Sofralık Zeytin İşleme Teknikleri (Zeytincilik Araştırma Enstitüsü).
2	Sofralık Zeytin Teknolojisi Aktan N., Kalkan H., Ege Ünivitesi Yayınları, 2000.

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of olive
2	Theoretical	Definition of olive
3	Theoretical	Kinds of table olives.
4	Theoretical	Kinds of table olives.
5	Theoretical	lactic acid fermentation in olive production
6	Theoretical	lactic acid fermentation in olive production
7	Practice	lactic acid fermentation in olive production
8	Intermediate Exam	Midterm Exam
9	Theoretical	The excipients used in olive production
10	Theoretical	The excipients used in olive production
11	Theoretical	table olive production technologies
12	Practice	table olive production technologies
13	Theoretical	deterioration seen in table olive
14	Practice	deterioration seen in olive
15	Theoretical	sampling of table olives, inspection, analysis
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	1	28
Lecture - Practice	8	1	1	16
Assignment	8	1	0	8
Laboratory	8	0	0	0
Individual Work	10	2	0	20
Midterm Examination	1	2	0	2



Final Examination	1	4	0	4
Total Workload (Hours)				78
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

### Learning Outcomes

1	To have the knowledge and skills of table olive
2	Able to explain fermentantation
3	Able to explain diffrent fermentantation
4	To have the knowledge and skills of various table olive
5	To have the knowledge and skills of various olive

### Programme Outcomes (Food Technology)

1	To be able to remember technolgies 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 physicial, 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 proffessional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and profiency 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
P1	5	5
P2	5	5
P3	5	5
P4	4	4
P5	4	4
P6	4	3
P7	4	4
P8	5	5
P9	5	4
P10	4	5
P11	5	5
P12	5	5

