



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Olive and Products Technology							
Course Code		GKA223		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	105 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		With this course; in accordance with the legislation and methods of analysis, olive oil production, olive oil production, olive by-products, how they are formed in the process process and how to evaluate these by-products to inform the students, how to evaluate the by-products in the economic sense, such as a new point of view to make evaluations.							
Course Content		This course provides information about olive morphology, with olive's diligence in Turkey and the world table olive production, oil production and olive byproducts examine their quality criteria and methods of analysis by the manufacturing process.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation)					
Name of Lecturer(s)		Lec. Hafize Ayla SARI							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Yemeklik Zeytin Hazırlanışı, Ahsen Erol – Derya Tetik, Zeytincilik Araştırma Enstitüsü , 1983-İzmir
2	Özel Meyve: Zeytin, Özlem TOKUŞOĞLU 2010 Sidaş Yayınları
3	Kayahan, M., Tekin, A. 2006. Zeytinyağı Üretim Teknolojisi. TMMOB Yayınları, 72-76, 93-104.

Week	Weekly Detailed Course Contents	
1	Theoretical	This course provides information about olive morphology, with olive's diligence in Turkey and the world table olive production, oil production and olive byproducts examine their quality criteria and methods of analysis by the manufacturing process.
2	Theoretical	Olive Harvest
3	Theoretical	Green Olive Technology
4	Theoretical	Black Olive Technology
5	Theoretical	Olive Oil Production Process
6	Theoretical	Quality parameters determination analysis
7	Theoretical	Quality parameters determination analysis
8	Theoretical	Midterm
9	Theoretical	Olives and Olive Oil Production Process
10	Theoretical	Preliminary Transactions to be Used as a Fuel for Fuel and Legal Properties of the Pinane that can be Used as Fuel
11	Theoretical	Evaluation of Prinane by Biogas Production,
12	Theoretical	Soap Chemistry and Soap Production Methods from Olive Oil
13	Theoretical	Environmental Importance of Blackwater and Treatment Technologies
14	Theoretical	Olive Jam Production
15	Theoretical	Olive Analysis
16	Theoretical	final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Assignment	14	0	2	28
Reading	2	0	6	12
Individual Work	5	2	5	35
Midterm Examination	1	0	1	1



Final Examination	1	0	1	1
Total Workload (Hours)				105
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Have information about table olive technology.
2	Evaluate the olive by-products.
3	To be able to obtain olive oil by traditional methods and modern methods, to have knowledge about olive oil refinery, to know basic operations, to be able to extract olive oil.
4	Can make laboratory applications needed in the production process of olives and products.
5	Gains the ability to adapt to teamwork, respect professional ethics and lifelong learning

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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

	L1	L2	L3	L4	L5
P1	3		4		
P2		2	3	3	
P3			3		
P4			2		
P5					3
P6	2				5
P7					3

