



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 Kemali ÖZUGÜR							

Assessment Methods and Criteria

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

Recommended or Required Reading

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 (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	L3	L5
P1		2	
P2	2	2	
P4			3
P5			3

