



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Crude Oil Production From Oily Seeds								
Course Code	GMP605		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The aim of the course is to give information about the techniques used in crude oil production from oily seeds. The extraction theories used to explain crude oil extraction will also be discussed.								
Course Content	Oily seeds, pre-process techniques before oil extraction, oil extraction techniques								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Individual Study								
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	20
Final Examination	1	60
Assignment	2	20

Recommended or Required Reading	
1	Gunstone, F.D., Harwood, J.L., Dijkstra, A. J., 2007. The Lipid Handbook, CRC press, ABD.
2	Kayahan, M., 2004. Yağlı tohumlardan Ham Yağ Üretim Teknolojisi, TMMOB, Gıda Mühendisleri Odası, Ankara

Week	Weekly Detailed Course Contents & Teaching Methods	
1	Theoretical	Oily seeds used in oil crude oil production
2	Theoretical	Oily seeds used in oil crude oil production
3	Theoretical	Purchasing and storage of oil bearing materials
4	Theoretical	The changes in oil seeds during storage
5	Theoretical	The pre-process steps for extraction of seeds
6	Theoretical	Oil extraction from oil seeds
7	Theoretical	Pressing technique
8	Theoretical	Pressing technique
9	Theoretical	Extraction technique
10	Theoretical	Extraction technique
11	Theoretical	Extraction theory
12	Theoretical	Extractors
13	Theoretical	The properties of crude oils and preservation techniques
14	Theoretical	The properties of crude oils and preservation techniques

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	3	70
Assignment	2	28	2	60
Midterm Examination	1	29	1	30
Final Examination	1	39	1	40
Total Workload (Hours)				200
[Total Workload (Hours) / 25*] = ECTS				8

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	
2	
3	



4	
5	

Programme Outcomes (Food Engineering Doctorate)

1	Developing and investigating the details of current and advanced knowledge in the field of Food Engineering by original thought and/or research on the level of expertise based on the graduate qualification and reaching to the original definitions that bring innovation to science.
2	Gain of ability of develop strategies, policies and implementation plans in the field of food engineering and evaluate the results within the framework of quality processes.
3	Gain of ability to perceive, design, evaluate and finish an original process by using and following the knowledge of the recent developments in the engineering fields.
4	Gain of ability of making critical analysis, synthesis and evaluation of ideas and development in food engineering field
5	Having advanced knowledge of food science and its applications based on doctoral level qualifications.

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	3	3	3	1
P2	3	3	3	3	
P3	3	3	3	3	
P4	3	3	3	3	
P5	3	3	3	3	

