



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Organic Food Production and Processing							
Course Code		MSI106		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		To understand the principles of organic farming							
Course Content		History of organic farming, Production and processing of organic products							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), 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	AK, İ. (Editor) 2008. Yayın Ecological / Organic Agriculture and Environment ", Ecological Life Association Publication No: 1, İzmir
2	Zengin. M. 2007. "Organic Agriculture "
3	Hasad Magazine, Istanbul 2. Aksoy, U., Altındışli. A. (Eds.) .996. İzmir Ecological (Organic, Biological Agriculture), ETO, İzmir.

Week	Weekly Detailed Course Contents	
1	Theoretical	History of organic farming
	Practice	Introduction to organic farm practising plots
2	Theoretical	Organic farming in the world and Turkey
	Practice	Organic agriculture legislation
3	Theoretical	Principles of plant protection in organic farming
	Practice	Plant production with organic agriculture method
4	Theoretical	Increasing soil fertility by natural means
	Practice	Fertilizer analysis (organic)
5	Theoretical	Organic agriculture in the prevention of environmental pollution
	Practice	Evaluation of fruit and vegetable wastes as fertilizers
6	Theoretical	Control and certification in organic farming
	Practice	Sample organic agriculture product certification and documentation preparation
7	Theoretical	regulations on organic agriculture in Turkey, the processing of organic products
	Practice	Regulation review
8	Intermediate Exam	Midterm
9	Theoretical	Storage, packaging and transport of organic products
	Practice	Examination of the label contents of organic products



10	Theoretical	Marketing of organic products
	Practice	Examination of market shares of organic products
11	Theoretical	Economic analysis of organic agricultural products
	Practice	Comparison of supply and demand of organic and non-organic foods in the market
12	Theoretical	Transgenic products and ecological agriculture
	Practice	Comparison of supply and demand of organic and non-organic foods in the market
13	Theoretical	Sustainable energy sources in ecological agriculture
	Practice	Record keeping requirements in ecological agriculture
14	Theoretical	Ecological agriculture tourism, the place and importance of ecological products in human nutrition
	Practice	Investigation of ecological agriculture
15	Theoretical	Ecological agriculture tourism, the place and importance of ecological products in human nutrition
	Practice	Ecological agriculture tourism, the place and importance of ecological products in human nutrition
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Individual Work	14	0	2	28
Midterm Examination	1	7	1	8
Final Examination	1	7	1	8
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To understand the principles of organic farming
2	Gaining environmental awareness
3	Learning the control and certification rules of ecological agriculture
4	To learn the contribution of ecological products to the environment and human health

Programme Outcomes (Fruit and Vegetables Processing Technology)

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs
4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.
7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

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



	L1	L2	L3	L4
P1	4	4	4	4
P2	3	3	3	3
P3	1	1	1	1
P4	2	2	2	2
P5	4	3	4	4
P6	4	3	4	4
P7	4	4	4	4
P8	4	4	4	5

