

UNDERGRADUATE COURSE DETAILS

Course Title: The Chemistry of Olive Oil				Code :		Faculty or VS: Faculty of Science and Arts		
						Programme: Chemistry		
Education and Teaching Methods							Credits	
Lecture	Application	Lab.	Project/ Field Study	Homework	Other	Total	Credit T+A+L=Credit	ECTS
28			14	14	19	75	2	3
Semester					Language		Turkish	
Course Type	Basic Scientific ☐		Scientific ☐		Technical Elective ☒		Social Elective ☐	
Course Objectives	Zeytinyağının kimyasal yapısını tanıtmak, faydalarını, saflık ve kalite kriterlerini öğretmek To teach the chemical structure of olive oil, to teach benefits, quality and purity criteria of olive oil.							
Learning Outcomes and Competencies	1- Be able to know the chemical structure and benefits of olive oil. 2- Be able to know the quality criteria of olive oil 3- Be able to know the purity criteria of olive oil							
Textbooks and/or References	1. Muammer Kayahan, Aziz Tekin, Zeytinyağı Üretim Teknolojisi, 2006, ISBN : 9944-89-207-6, Filiz Matbaacılık, Ankara 2. Cebeci, Z. (2007). Zeytinyağı İşleme, Türkiye Tarımsal Öğrenme Nesneleri Deposu Öğrenme Nesnesi. (http://traglor.cu.edu.tr/objects/ppt/zeytinyagi_yapimi_2007_11_28.pps) 3. IOOC sitesi (http://www.internationaloliveoil.org/) 4. Sema Bağdat Yaşar (PhD thesis), Zeytin ve Zeytin Yağında Mg'un Fraksiyonlama Çalışmaları, 2001, BAÜ Fen Bilimleri Enstitüsü. 5. Tarım ve Köyişleri Bakanlığı, Bornova ZEYTİNCİLİK Araştırma Enstitüsü web page (http://www.zae.gov.tr) 6. Ulusal Zeytin ve Zeytinyağı Konseyi web page (www.uzzk.org)							
ASSESSMENT CRITERIA								
Theoretical Courses			Project Course and Graduation Study					
	If any, mark as (X)	Percent (%)		If any, mark as (X)	Percent (%)			
Midterm Exams	X	40	Midterm Exams					
Quizzes			Midterm Controls					
Homework			Term Paper					
Term Paper, Project Reports, etc.			Oral Examination					
Laboratory Work			Final Exam					
Final Exam	X	60	Other					
Other								
Week	Subjects							
1	The history of olive							
2	The composition of olive							
3	The effects of olive oil on health							
4	Olive oil production							
5	The composition of olive oil							
6	The fatty acid composition of olive oil							
7	The classification of olive oil							
8	The deterioration of olive oil							
9	Zeytinyağının bozulması							
10	Factors affecting olive oil quality							
11	The protection and storage of olive oil							
12	The Quality criteria of olive oil							
13	The Purity criteria of olive oil							
14	The adulteration Trans oils							
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