

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Olive processing				
Head of course	PhD Urška Kosić, Lecturer				
Study programme	Professional undergraduate study Mediterranean Agriculture				
Status of a course	Obligatory				
Year of study	3.	Semester	V	ECTS credits	6
Teaching plan (L + E + S+ Pr)	2+2+0+1				
Goals of a course					
Knowledge of standard methods of extraction, processing and storage of oils, production of table olives, and methods of disposal of oil wastes. Understanding the impact of raw material quality and individual operations on oil quality. Knowledge of quality assessment methods and understanding of the meaning of oil quality indicators.					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
Outcome 9: Recommend raw materials, tools and method of preserving Mediterranean crops and bee products. Outcome 10: Interpret virgin olive oil production technology. Outcome 11: Present oil in a professional manner, using expert terminology in describing and evaluating the oil, interpreting the sensory experiences and quality of virgin olive oil.					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Adopt the basic characteristics of the raw material. 2. Distinguish olive oils by quality categories. 3. Adopt oil extraction procedures. 4. Identify the sources of generation, type and disposal of waste. 5. Distinguish the production processes of table olives and adopt manners of product finalization. 					
Content of a course					
Structure and chemical composition of olive. Methods used for assessing oil quality. Influence of raw material quality on oil quality. Standard procedures of extracting oil from olives and influence of certain operations on oil quality. Guidelines for developing extraction procedures in order to improve oil quality. Disposal of oil mill wastes. Additional oil processing and oil storage. Legal regulations on conditions of launching virgin olive oil onto market. Refined olive oils and oils produced from olive rape. Indicators of authenticity of virgin olive oils. Advantages of olive oil in comparison with other fatnesses in alimentation. Standard procedures used for producing table olives and other products based on olives.					
Teaching modes	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> auditory exercises <input checked="" type="checkbox"/> seminars and workshops <input type="checkbox"/> distance learning <input type="checkbox"/> field classes		<input checked="" type="checkbox"/> individual assignments <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratory <input type="checkbox"/> supervisor's work <input type="checkbox"/> other _____		
Comments					
Students' obligations					
Completed laboratory exercises (outcome 2 and 3)					
Grading, evaluation and monitoring of students' work continuously during lectures and exams					
Grading is based upon evaluation of course's learning outcomes' adoption. Grading is performed continuously during lectures and/or during exam, in compliance with the provisions of Regulation on the assessment of students.					

Continuous check-up:

Outcomes	Pre-exam I	Practical work	Assignment	Threshold	Max
Outcome 1	10 %			5 %	10 %
Outcome 2	15 %		20 %	17,5 %	35 %
Outcome 3	15 %	5 %	15 %	17,5 %	35 %
Outcome 4	10 %			5 %	10 %
Outcome 5	10 %			5 %	10 %
Percentage of ECTS	3,6	0,3	2,1	-	-
Total	60 %		40 %	50 %	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Exam term:

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	10 %		5 %	10 %
Outcome 2	15 %	20 %	17,5 %	35 %
Outcome 3	15 %	20 %	17,5 %	35 %
Outcome 4	10 %		5 %	10 %
Outcome 5	10 %		5 %	10 %
Percentage of ECTS	3,6	2,4	-	-
Total	64 %	36 %	50 %	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Grading:

A student has passed the exam if he has acquired at least 50% of anticipated credits of a specific learning outcome.

If a student has passed learning outcomes of all courses, the accomplished credits (percentages) of all passed learning outcomes are being added, while the final grade is defined upon following table:

Range of credits (percentages)	Numerical grade	ECTS grade
90,00 – 100,00	Excellent (5)	A
75,00 – 89,99	Very good(4)	B
60,00 – 74,99	Good(3)	C
50,00 – 59,99	Sufficient (2)	D
0,00 – 49,99	Insufficient (1)	F

Obligatory literature

1. O. Koprivnjak: **Djevičansko maslinovo ulje – od masline do stola**, MIH, Poreč, 2006.
2. O. Koprivnjak, U. Kosić: **Priručnik za vježbe iz kolegija Prerada maslina**, Poljoprivredni odjel Veleučilišta u Rijeci, Poreč, 2014. u PDF-obliku

Additional literature

1. Grupa autora: **Maslina i maslinovo ulje A-Ž**, Naklada Zadro, Zagreb, 2007.
2. Stručni časopis **Maslina**, Slobodna Dalmacija, Split.
3. Stručni časopis **Maslinar**
4. Stručni časopis **Olivo & Olio**, Edagricole, Bologna.

