

Biotechnical Faculty / NURSERY PRODUCTION / OIL PRODUCTION

Course:	OIL PRODUCTION			
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exercises+Laboratory)
12424	Optional	2	6	2+1+0
Programs	NURSERY PRODUCTION			
Prerequisites	None			
Aims	To introduce students to the production of quality olive oil.			
Learning outcomes	After passing the exam, the student should: - Know the factors that affect the quality of olive oil and the olive fruit processing process. - Knows the basic composition of olive oil and the conditions required for storage of olive oil. - Can describe the principle of forming a panel and evaluating the quality of olive oil. - Recognizes quality olive oil and distinguishes oil with a negative attribute (flaw). - He is familiar with secondary products from olive processing and the possibilities of further processing and use. - He is qualified for teamwork, critical thinking, and presentation of knowledge.			
Lecturer / Teaching assistant	Prof. Dr. Biljana Lazović, Assoc. Dr. Mirjana Adakalić			
Methodology	Lectures, exercises, seminar work, colloquiums, and final exam.			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	Introduction, olive oil throughout history in the world and our country, production			
I week exercises	Introduction, organization of exercises, and material			
II week lectures	Factors affecting the quality of olive oil			
II week exercises	Oil tasting I			
III week lectures	The influence of varieties on the quality of olive oil, olive ripening			
III week exercises	Ripening and evaluation of the moment of harvest			
IV week lectures	Olive fruit harvesting, transport, and preservation of the fruit before processing			
IV week exercises	Determination of oil content in olive fruit, Soxhlet, and Soxtec method			
V week lectures	Processing of olive fruit into oil (grinding, mixing, separation phase)			
V week exercises	Determination of oil content in olive fruit, Autelec, and Abencor method			
VI week lectures	Fruit processing (different systems, pressing, centrifugation, separation), Colloquium I			
VI week exercises	Oil tasting II			
VII week lectures	Oil storage, oil packaging			
VII week exercises	Test I			
VIII week lectures	Machine cleaning and maintenance			
VIII week exercises	Packaging and labeling			
IX week lectures	Secondary products of olive oil production (vegetative water, pomace)			
IX week exercises	Mini mill in the Center, oil mill in Stari Bar			
X week lectures	Composition and characteristics of olive oil			
X week exercises	Oil tasting III			
XI week lectures	Analysis and classification of olive oil, quality standards			
XI week exercises	Classification and characteristics of olive oil			
XII week lectures	Chemical analyzes of olive oil (purity, origin)			
XII week exercises	Marking the quality of olive oil			
XIII week lectures	Sensory analyzes of olive oil, Colloquium II			
XIII week exercises	Chemical properties of the oil (eg fatty acids, peroxide number, spectrophotometry, etc. - Gas and HPLC)			
XIV week lectures	Olive oil and health, Mediterranean cuisine			

XIV week exercises	Test II					
XV week lectures	Olive oil marketing and market					
XV week exercises	Oil tasting IV					
Student workload	Weekly 6 credits x 40/30=8 hours and 0 minutes 2 hour(s) of theoretical lecture 0 hour(s) of practical lecture 1 exercise 5 hour(s) and 0 minutes independent work, including consultations During the semester Classes and final exam: 8 hours and 0 minutes x 16 = 128 hours and 0 minutes Necessary preparation before the beginning of the semester (administration, registration, certification): 8 hours and 0 minutes x 2 = 16 hours and 0 minutes Total workload for the course: 6 x 30=180 hours Supplementary work for exam preparation in the remedial exam period, including taking a make-up exam from 0 to 30 hours (remaining time from the first two items to the total load for the subject) 36 hours and 0 minutes Load structure: 128 hours and 0 minutes (teaching), 16 hours and 0 minutes (preparation), 36 hours and 0 minutes (additional work)					
Per week			Per semester			
6 credits x 40/30=8 hours and 0 minutes 2 sat(a) theoretical classes 0 sat(a) practical classes 1 exercises 5 hour(s) i 0 minutes of independent work, including consultations			Classes and final exam: 8 hour(s) i 0 minutes x 16 =128 hour(s) i 0 minutes Necessary preparation before the beginning of the semester (administration, registration, certification): 8 hour(s) i 0 minutes x 2 =16 hour(s) i 0 minutes Total workload for the subject: 6 x 30=180 hour(s) Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) 36 hour(s) i 0 minutes Workload structure: 128 hour(s) i 0 minutes (courses), 16 hour(s) i 0 minutes (preparation), 36 hour(s) i 0 minutes (additional work)			
Student obligations			Students are required to attend classes, do seminars, colloquiums and final exams			
Consultations			In agreement with the students			
Literature			- K. Miranović (2006): Maslina, Pobjeda, IOOC (1990): Olive oil quality improvement - B. Škarica, I. Žužić, M. Bonifačić (1996): Maslina i maslinovo ulje visoke kakvoće u Hrvatskoj, Tisak - O. Koprivnjak (2006): Djevičansko maslinovo ulje, MIH d.o.o., Poreč			
Examination methods			- Class attendance: 5 points - Test 1 and 2 10 + 5 points - Colloquium: (2 x 15) 30 points - Final exam: 50 points Grade/number of points A (≥ 90 to 100 points); B (≥ 80 to < 90); C (≥ 70 to < 80); D (≥ 60 to < 70); E (≥ 50 to < 60) F < of 50			
Special remarks			Attendance at exercises is mandatory.			
Comment						
Grade:	F	E	D	C	B	A
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points