Biotechnical Faculty / FRUIT GROWING, VITICULTURE AND ENOLOGY / OLIVE GROWING AND OIL PRODUCTION

Course:	OLIVE GROWING AND OIL PRODUCTION			
Course ID	**Course status**	**Semester**	**ECTS credits**	**Lessons** (Lessons+Exercises+Laboratory)
12332	Mandatory	1	5	3+0+1
Programs	FRUIT GROWING, VITICULTURE AND ENOLOGY			
Prerequisites	None			
Aims	Acquaint students with the conditions, basic agro and technical measures for modern olive growing; conditions for the production of quality olive oil, evaluation of the quality of olive oil			
Learning outcomes	After passing the exam, the student should: Know the history of olive growing, the distribution and importance of olives in the world and our country; Can describe the ways of growing olives and the basic requirements of olives according to environmental conditions; He can explain the method of raising olive trees and the application of agrotechnical measures, propagation, pruning, the specifics of harvesting; He can use the descriptor to describe varieties feature, to assess the degree of ripeness of the fruit and determine the moment of harvesting; Knows the factors that affect the quality of olive oil, and the olive fruit processing process; It can recognize quality olive oil and distinguish oil with a negative attribute (flaw); Knows the factors that influence and the conditions necessary for the preservation of olive oil; Knows the principle of forming a panel and evaluating the quality of olive oil; He is qualified for teamwork, critical thinking, knowledge presentation and teaching evaluation.			
Lecturer / Teaching assistant	Prof. Dr. Biljana Lazović, Assoc. Dr. Mirjana Adakalić			
Methodology	Lectures, exercises, field exercises, colloquiums, and final exam			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	Botanical affiliation and history of olive cultivation in the world and our country, Biology, and morphology			
I week exercises	Olive morphometrics: tree, leaf, and inflorescence characteristics			
II week lectures	Assortment of olives, the most important varieties grown in the world, Assortment of olives of Montenegro			
II week exercises	Olive morphometrics: fruit and stone characteristics			
III week lectures	Ecological conditions for growing olives, Fertility, Ripening, Specificities of olive propagation			
III week exercises	Agronomic and commercial characteristics of olive varieties			
IV week lectures	Raising new plantings, choosing a place for planting, choosing varieties, planting			
IV week exercises	Olive propagation, vegetative and generative			
V week lectures	Maintenance of plantations; Harvesting of olives, table varieties, and oil varieties Colloquium I			
V week exercises	Olive harvest, determination of ripeness index			
VI week lectures	Olive pruning (cultivation forms, young plantings, productive, regenerative)			
VI week exercises	Olive pruning			
VII week lectures	Olive oil through history, production in the world and our country; Factors affecting quality			
VII week exercises	Test I			
VIII week lectures	The influence of the variety on the quality of olive oil, ripening, harvesting, transport, and storage of the fruit until processing			
VIII week exercises	Oil tasting I			
IX week lectures	Fruit processing: grinding, mixing, phase separation; different systems			
IX week exercises	Determination of oil content in olive fruit			
X week lectures	Oil storage, oil packaging, cleaning, and maintenance of processing facilities			
X week exercises	Marking the quality of olive oil, packaging, and labeling			
XI week lectures	Secondary products of olive processing, Biomass, Composition, and characteristics of olive oil			
XI week exercises	Oil tasting II			

XII week lectures	Analysis and classification of olive oil, quality standards
XII week exercises	Classification and characteristics of olive oil
XIII week lectures	Chemical analyses of olive oil (purity, origin), Sensory analysis of olive oil
XIII week exercises	Test 2
XIV week lectures	Marketing, market, labeling, protection of origin; Colloquium II
XIV week exercises	Oil tasting III
XV week lectures	Olive oil and health, importance in nutrition
XV week exercises	Tour of olive groves
Student workload	Weekly 5 credits x 40/30=6 hours and 40 minutes 3 hour(s) of theoretical lectures 1 hour(s) of practical lecture 0 exercises 2 hour(s) and 40 minutes independent work, including consultations During the semester Classes and final exam: 6 hours and 40 minutes x 16 = 106 hours and 40 minutes Necessary preparation before the beginning of the semester (administration, registration, certification): 6 hours and 40 minutes x 2 = 13 hours and 20 minutes Total workload for the course: 5 x 30=150 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) 30 hours and 0 minutes Load structure: 106 hours and 40 minutes (teaching), 13 hours and 20 minutes (preparation), 30 hours and 0 minutes (additional work)

Per week	**Per semester**
5 credits x 40/30=6 hours and 40 minuts 3 sat(a) theoretical classes 1 sat(a) practical classes 0 excercises **2 hour(s) i 40 minuts** of independent work, including consultations	Classes and final exam: **6 hour(s) i 40 minuts x 16 =106 hour(s) i 40 minuts** Necessary preparation before the beginning of the semester (administration, registration, certification): **6 hour(s) i 40 minuts x 2 =13 hour(s) i 20 minuts** Total workload for the subject: **5 x 30=150 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) **30 hour(s) i 0 minuts** Workload structure: **106 hour(s) i 40 minuts (cources), 13 hour(s) i 20 minuts (preparation), 30 hour(s) i 0 minuts (additional work)**
Student obligations	Students are required to attend classes and exercises, do colloquiums, tests, and final exam
Consultations	In agreement with the students
Literature	K. Miranović (2006): Maslina, Pobjeda, 1-520, Podgorica; I. Kovačić, S. Perica, (1994): Suvremeno maslinarstvo, Dalmacija papir, 1-114, Split; IOOC (1989): Olive pruning, 1-111, Madrid; Baranco: (2002): El Coltivo del Olivo, Madrid; 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: (8+7) 15 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	Lectures are conducted in the classroom and on the field. Attendance at exercises is mandatory for passing the exam. Two excused absences from practice are allowed.
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