

<b>Title of a course</b>	Olive Processing and Preservation				
<b>Study programme</b>	Undergraduate Professional Study Programme of Sustainable Agritourism				
<b>Status of a course</b>	Elective				
<b>Year of study</b>	3	<b>Semester</b>	V	<b>ECTS credits</b>	4
<b>Goals of a course</b>					
<ul style="list-style-type: none"> <li>- control of olive oil quality</li> <li>- processing and preservation of olives</li> </ul>					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
<b>Expected learning outcomes on a level of a course</b>					
determine principles of the sensory analysis of olive oil <ul style="list-style-type: none"> <li>• recommend appropriate chemical analysis</li> <li>• assess and order positive sensory characteristics of olive oil and determine possible unwanted characteristics</li> <li>• determine characteristics of olive fruit</li> <li>• compare different ways of oil processing</li> <li>• recommend a method of olive preservation</li> </ul>					
<b>Content of a course</b>					
<p>Olive fruit structure and chemical composition. Assessment methods of oil quality. Impact of material quality on quality of oil. Standard procedures of oil extraction from olive fruit and the impact of certain activities on oil quality. Oil treatment and storage. Advantages of olive oil in relation to other fat in nutrition. Standard procedures of production of table olives.</p>					