

General Information	
Academic subject	Olive oil technology (I.C. Principles of food technologies)
Degree course	Food Science and Technologies
ECTS credits	3 ECTS
Compulsory attendance	No
Teaching language	Italian

Subject teacher	Name Surname	Mail address	SSD
	Francesco Caponio	francesco.caponio@uniba.it	AGR/15

ECTS credits details		
Basic teaching activities	2 ECTS Lectures	1 ECTS Laboratory or field classes

Class schedule	
Period	First semester
Course year	Third
Type of class	Lectures Laboratory or field classes Video Didactic visit

Time management	
Hours	75
In-class study hours	30
Out-of-class study hours	45

Academic calendar	
Class begins	2 nd October 2017
Class ends	26 th January 2018

Syllabus	
Prerequisites/requirements	Prerequisites: "Chemistry" and "Unit operations of food technology"
Expected learning outcomes	<p><i>Knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Knowledge of processes and product quality <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to understand relations between processing technologies and virgin olive oil quality ○ Ability to apply correct solutions in relation to raw material characteristics ○ Knowledge of processes and behaviors influencing hydrolytic and oxidative degradation of oils <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> ○ Ability to correctly address choices to ensure high standard quality for olive oils ○ Ability to evaluate the influence of processes on the chemical and sensory quality of the product <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> ○ Ability to describe processes and their effect on quality <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> ○ Ability to deepen and update knowledge regarding the effect of processing on quality <p>The expected learning outcomes, in terms of both knowledge and skills, are provided in Annex A of the Academic Regulations of the Degree in Food Science and Technology (expressed through the</p>

	European Descriptors of the qualification)
Contents	<p>Raw materials: fruits and oily seeds</p> <p>Lipids: synthesis, composition, oxidative and hydrolytic degradation</p> <p>Classification of virgin olive oils</p> <p>Ripening, harvest, milling, extraction of olive oil. Comparison of different processing technologies</p> <p>Oil refining</p> <p>Chemical and sensory quality indices</p> <p>Oil storage</p> <p>Seed oils</p>
Course program	
Reference books	<ul style="list-style-type: none"> • Notes of the lectures distributed during the course. • Ricci A. Oleum: Manuale dell'olio da olive. Edagricole, Bologna. • Sciancalepore V. Industrie agrarie: olearia, enologica, lattiero – casearia. UTET, Torino. • Capella P., Fedeli E., Bonaga G., Lercker G. Manuale degli oli e dei grassi. Tecniche Nuove Ed., Milano. • Cappelli P., Vannucchi V. Principi di chimica degli alimenti. Conservazione, Trasformazioni, Normativa. Zanichelli, Bologna. <p>Additional readings:</p> <ul style="list-style-type: none"> • Preedy V.R. Olives and olive oil in health and disease prevention. Elsevier. • Aparicio R., Harwood J. Handbook of olive oil: analysis and properties. Springer.
Notes	
Teaching methods	<p>Lectures will be presented by means of Power Point presentations, videos with views of real industrial plants, didactic visit, case-studies and laboratory exercitations.</p> <p>Lecture notes and educational supplies will be provided by means of online platforms (i.e.: Edmodo).</p>
Evaluation methods	<p>The exam consists of an oral dissertation on the topics developed during the theoretical and theoretical-practical lectures in the classroom and in the laboratory/production plants, as reported in the Academic Regulations for the Bachelor Degree in Food Science and Technology (article 9) and in the study plan (Annex A).</p> <p>Students attending at the lectures may have a middle-term preliminary exam, consisting of a written test, relative to the first part of the program, which will concur to the final evaluation and will be considered valid for a year.</p> <p>The evaluation of the preparation of the student occurs on the basis of established criteria, as detailed in Annex A of the Academic Regulations for the Bachelor Degree in Food Science and Technology.</p> <p>Non-Italian students may be examined in English language, according to the aforesaid procedures.</p>
Evaluation criteria	<p><i>Conoscenza e capacità di comprensione</i></p> <ul style="list-style-type: none"> ○ Describing processes and their effects on product quality <p><i>Conoscenza e capacità di comprensione applicate</i></p> <ul style="list-style-type: none"> ○ Describing chemical and sensory changes occurring during processing <p><i>Autonomia di giudizio</i></p> <ul style="list-style-type: none"> ○ Expressing reasonable choices of processing technologies to ensure high quality standards <p><i>Abilità comunicative</i></p> <ul style="list-style-type: none"> ○ Describing processes and their effect on quality

	<i>Capacità di apprendere</i> <ul style="list-style-type: none">○ Hypothesize solutions to increase product quality
Receiving times	From Monday to Friday 8.30 a.m. – 1.30 p.m. and 2.30 p.m. – 5.30 p.m. previous agreement.