

<b>General Information</b>	
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

<b>Subject teacher</b>	Name Surname	Mail address	SSD
	<b>Francesco Caponio</b>	<a href="mailto:francesco.caponio@uniba.it">francesco.caponio@uniba.it</a>	AGR/15

<b>ECTS credits details</b>	
Basic teaching activities	2 ECTS Lectures   1 ECTS Laboratory or field classes

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

<b>Time management</b>	
Hours	75
In-class study hours	30
Out-of-class study hours	45

<b>Academic calendar</b>	
Class begins	September 28 <sup>th</sup> , 2020
Class ends	January 22 <sup>th</sup> , 2021

<b>Syllabus</b>	
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"> <li>○ Knowledge of processes and product quality</li> </ul> <p><i>Applying knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Ability to understand relations between processing technologies and virgin olive oil quality</li> <li>○ Ability to apply correct solutions in relation to raw material characteristics</li> <li>○ Knowledge of processes and behaviors influencing hydrolytic and oxidative degradation of oils</li> </ul> <p><i>Making informed judgements and choices</i></p> <ul style="list-style-type: none"> <li>○ Ability to correctly address choices to ensure high standard quality for olive oils</li> <li>○ Ability to evaluate the influence of processes on the chemical and sensory quality of the product</li> </ul> <p><i>Communicating knowledge and understanding</i></p> <ul style="list-style-type: none"> <li>○ Ability to describe processes and their effect on quality</li> </ul> <p><i>Capacities to continue learning</i></p> <ul style="list-style-type: none"> <li>○ Ability to deepen and update knowledge regarding the effect of processing on quality</li> </ul> <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>Virgin olive oil classification</p> <p>Chemical and sensory quality indices</p> <p>Refined oils</p>
Course program	
Reference books	<ul style="list-style-type: none"> <li>• Notes of the lectures distributed during the course.</li> <li>• Ricci A. Oleum: Manuale dell'olio da olive. Edagricole, Bologna.</li> <li>• Sciancalepore V. Industrie agrarie: olearia, enologica, lattiero – casearia. UTET, Torino.</li> <li>• Capella P., Fedeli E., Bonaga G., Lercker G. Manuale degli oli e dei grassi. Tecniche Nuove Ed., Milano.</li> <li>• Cappelli P., Vannucchi V. Principi di chimica degli alimenti. Conservazione, Trasformazioni, Normativa. Zanichelli, Bologna.</li> </ul> <p>Additional readings:</p> <ul style="list-style-type: none"> <li>• Preedy V.R. Olives and olive oil in health and disease prevention. Elsevier.</li> <li>• Aparicio R., Harwood J. Handbook of olive oil: analysis and properties. Springer.</li> </ul>
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 B 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"> <li>○ Describing processes and their effects on product quality</li> </ul> <p><i>Conoscenza e capacità di comprensione applicate</i></p> <ul style="list-style-type: none"> <li>○ Describing chemical and sensory changes occurring during processing</li> </ul> <p><i>Autonomia di giudizio</i></p> <ul style="list-style-type: none"> <li>○ Expressing reasonable choices of processing technologies to ensure high quality standards</li> </ul> <p><i>Abilità comunicative</i></p> <ul style="list-style-type: none"> <li>○ Describing processes and their effect on quality</li> </ul> <p><i>Capacità di apprendere</i></p>

	○ 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.