

## COURSE OUTLINE

### (1) GENERAL

<b>SCHOOL</b>	School of Agricultural Sciences		
<b>ACADEMIC UNIT</b>	Biosystems & Agricultural Engineering		
<b>LEVEL OF STUDIES</b>	UNDERGRADUATE		
<b>COURSE CODE</b>	<b>BAE_702</b>	<b>SEMESTER</b>	<b>7<sup>th</sup></b>
<b>COURSE TITLE</b>	<b>AGRICULTURAL INDUSTRIES</b>		
<b>INDEPENDENT TEACHING ACTIVITIES</b> <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	<b>WEEKLY TEACHING HOURS</b>	<b>CREDITS</b>	
Lectures	3		
Tutorials	2		
Laboratory	0		
<b>TOTAL</b>	<b>5</b>	<b>5</b>	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
<b>COURSE TYPE</b> <i>general background, special background, specialised general knowledge, skills development</i>	Background and Scientific Area		
<b>PREREQUISITE COURSES:</b>	There are no prerequisite courses.		
<b>LANGUAGE OF INSTRUCTION and EXAMINATIONS:</b>	Greek. For Erasmus students in English		
<b>IS THE COURSE OFFERED TO ERASMUS STUDENTS</b>	Yes		
<b>COURSE WEBSITE (URL)</b>			

### (2) LEARNING OUTCOMES

<p><b>Learning outcomes</b></p> <p><i>The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</i></p> <p><i>Consult Appendix A</i></p> <ul style="list-style-type: none"> <li>• <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area</i></li> <li>• <i>Descriptors for Levels 6, 7 &amp; 8 of the European Qualifications Framework for Lifelong Learning and Appendix B</i></li> <li>• <i>Guidelines for writing Learning Outcomes</i></li> </ul> <p>The aim of the course is to acquire the necessary knowledge concerning the organization and operation of agricultural industries, the production of raw materials and the evaluation of their quality, the processing techniques, the quality of processed products and the processes related to the quality control of the agricultural products.</p> <p>After the successful completion of the course, students will be able to understand:</p> <ul style="list-style-type: none"> <li>• the production techniques of the raw material</li> <li>• the ways of evaluating the quality of the raw material</li> <li>• the methods of processing plant products</li> <li>• the organization and operation of agricultural industries</li> <li>• the procedures related to the quality control of agricultural products</li> </ul> <p><b>General Competences</b></p> <p><i>Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma</i></p>
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*Supplement and appear below), at which of the following does the course aim?*

<i>Search for, analysis and synthesis of data and information, with the use of the necessary technology</i>	<i>Project planning and management</i>
<i>Adapting to new situations</i>	<i>Respect for difference and multiculturalism</i>
<i>Decision-making</i>	<i>Respect for the natural environment</i>
<i>Working independently</i>	<i>Showing social, professional and ethical responsibility and sensitivity to gender issues</i>
<i>Team work</i>	<i>Criticism and self-criticism</i>
<i>Working in an international environment</i>	<i>Production of free, creative and inductive thinking</i>
<i>Working in an interdisciplinary environment</i>	<i>.....</i>
<i>Production of new research ideas</i>	<i>Others...</i>
	<i>.....</i>

At the end of this course the student will have further developed the following general skills:  
 Search for, analysis and synthesis of data and information, with the use of the necessary technology  
 Adapting to new situations  
 Decision-making  
 Working independently  
 Team work  
 Production of new research ideas  
 Respect for the natural environment  
 Criticism and self-criticism  
 Production of free, creative and inductive thinking

### (3) SYLLABUS

- Introduction to the technology of processing of agricultural products.
- Food technology.
- Basic groups of agricultural industries.
- Organization and operation of the agricultural production industries.
- Evaluation of the quality of the products.
- Utilization of by-products.
- Agricultural Industries and Environment.

#### Tutorial exercises

The tutorial exercises aim to familiarize students with concepts and methodologies that are analyzed in the theoretical part.

### (4) TEACHING and LEARNING METHODS - EVALUATION

<b>DELIVERY</b> <i>Face-to-face, Distance learning, etc.</i>	Lectures in the amphitheatre and laboratory exercises both in the laboratory and in the field.	
<b>USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY</b> <i>Use of ICT in teaching, laboratory education, communication with students</i>	<ul style="list-style-type: none"> <li>• Use of ICT (power point) in Teaching</li> <li>• Use of ICT (power point) in Tutorial Training</li> <li>• Use of ICT in Communication with students (Learning process support through the electronic platform e-class).</li> </ul>	
<b>TEACHING METHODS</b> <i>The manner and methods of teaching are described in detail. Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i>	<b>Activity</b>	<b>Semester workload</b>
	Lectures	39
	Tutorials	20
	Writing short reports of laboratory exercises- Exams	21
	Study hours and preparation for the laboratory exercises and the final examination	45
<i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i>	Course total	<b>125</b>

<p style="text-align: center;"><b>STUDENT PERFORMANCE EVALUATION</b></p>	
<p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>1. The examination in the theory of the course is done with a comprehensive questioner or a multiple-choice questioner that focus on the understanding of the course giving weight to the student's critical ability.</p> <p>3. Oral exams may take place in cases of students who have been exempted from the writing exams and always the same time and day as the writing exams.</p> <p>4. The above are done in the Greek language. For foreign language students (eg Erasmus students) conducted in English</p>

### (5) ATTACHED BIBLIOGRAPHY (In Greek)

**- Suggested bibliography:**

- Χ. Θωμόπουλος. Γεωργικές Βιομηχανίες
- Α. Τσακίρης Οινολογία
- Ε. Σουφλερός Οινολογία
- Α. Κυριτσάκης Τεχνολογία και Έλεγχος Ποιότητας Ελαιολάδου- Λιπαρών Υλών
- Γ. Καραουλάνης Τεχνολογία Επεξεργασίας Οπωροκηπευτικών
- Π. Μαρκάκης. Στοιχεία Τεχνολογίας Τροφίμων
- Μ. Αλυγιζάκης. Επεξεργασία επιτραπέζιας ελιάς

