

KOMİLİ OLIVE AND OLIVE OIL INSTITUTE
OLIVE CULTIVATION, OLIVE OIL PRODUCTION AND
ENTREPRENEURSHIP TRAINING PROGRAM FOR WOMEN OLIVE
CULTIVATORS

- Training period is 5 days, 25 trainees will participate in each training session, and a total of 4 training sessions will be held.
- The first two training sessions will be held in Olive Museum in Ayvalık from September 18 through September 22 and from September 25 through September 29, respectively, while the third training session will be held in the Chamber of Commerce in Edremit from October 2 through October 6, and the fourth training session will be held in the Chamber of Commerce in Burhaniye from October 9 through October 13.

Day 1	Training Title	Instructor
10:00 a.m. – 10:10 a.m.	Opening - Briefing about the project	KOMİLİ + ANKON
10:10 a.m. – 11:20 a.m.	<ul style="list-style-type: none"> • Olive and olive oil production in Türkiye and around the world • Types and characteristics of olives cultivated in Türkiye and around the world • Types and characteristics of olives cultivated by our regions for table and olive oil production 	Dr. Tuba ÖNCÜL ABACIGİL (BAUN, Edremit Olive Cultivation Institute)
11:20 a.m. – 11:30 a.m.	Short Break	
11:30 a.m. – 12:10 p.m.	<ul style="list-style-type: none"> • Problems encountered in olive cultivation • Identification and elimination of olive malnutrition elements • Diagnosis and treatment of olive diseases • Olive pest control methods 	Dr. Tuba ÖNCÜL ABACIGİL
12:10 p.m. – 01:00 p.m.	Lunch Break	
01:00 p.m. – 01:40 p.m.	<ul style="list-style-type: none"> • Land status analysis • Olive tree plantation areas and their characteristics • Characteristics of soil suitable for olive tree plantation 	Murat Küçükçakır Edremit Olive Cultivation P.S. Former Director
01:40 p.m. – 01:50 p.m.	Short Break	
01:50 p.m. – 02:30 p.m.	Olive nursery tree planting methods (Applied) <ul style="list-style-type: none"> • Planting methods suitable for land • Square planting • Rectangular planting • Triangular planting 	Murat Küçükçakır + Edremit Olive Cultivation Production Station Director
02:30 p.m. – 02:40 p.m.	Short Break	
02:40 p.m. – 03:20 p.m.	Fertilization in olive cultivation <ul style="list-style-type: none"> • Types of fertilizers used in olive cultivation • Fertilizer requirements of olive trees • Fertilization period 	Murat Küçükçakır
03:20 p.m. – 03:30 p.m.	Short Break	
03:30 p.m. – 04:10 p.m.	Irrigation in olive cultivation <ul style="list-style-type: none"> • Irrigation requirements of olive trees • Excessive irrigation and its negative effects • Impacts of inadequate irrigation on the product and productivity • Evaluation of leaf and soil analysis results 	Murat Küçükçakır

Day 2	Training Title	Instructor
10:00 a.m. – 11:20 a.m.	<ul style="list-style-type: none"> Olive nursery tree care <ul style="list-style-type: none"> Nursery tree care before planting Nursery tree care after planting Soil cultivation Pruning methods and techniques Machinery and equipment used in pruning (Applied) 	Agricultural Eng. Fikret ÇAPAŞ Edremit District Directorate of Agriculture and Forestry
11:20 a.m. – 11:30 a.m.	Short Break	
11:30 a.m. – 12:10 p.m.	<ul style="list-style-type: none"> Olive tree inoculation methods Rejuvenation methods for old trees (Applied) 	Agricultural Eng. Fikret ÇAPAŞ
12:10 p.m. – 01:00 p.m.	Lunch Break	
01:00 p.m. – 01:40 p.m.	<ul style="list-style-type: none"> Olive tree climatic requirements Temperature and its impact on olives Wind and its impact on olives Impact of snow and hail on olive trees and products 	Prof. Dr. Abdullah Soykan
01:40 p.m. – 01:50 p.m.	Short Break	
01:50 p.m. – 02:30 p.m.	<ul style="list-style-type: none"> Monumental olive trees in Türkiye and around the world and their importance Olive tree age determination Examples of good practices from Türkiye and around the world 	Prof. Dr. Abdullah Soykan
02:30 p.m. – 02:40 p.m.	Short Break	
02:40 p.m. – 03:20 p.m.	<ul style="list-style-type: none"> Olive harvesting Timing in olive harvesting Methods and techniques used in olive harvesting 	Dr. Tuba ÖNCÜL ABACIGİL
03:20 p.m. – 03:30 p.m.	Short Break	
03:30 p.m. – 04:10 p.m.	<ul style="list-style-type: none"> Mispractices in olive harvesting Environmental pollution issues encountered during olive cultivation activities 	Dr. Tuba ÖNCÜL ABACIGİL

Day 3	Training Title	Instructor
10:00 a.m. – 10:40 a.m.	<ul style="list-style-type: none"> Olive oil production steps Factors having an impact on olive oil production Methods to extract olive oil Olive oil production systems in Türkiye and around the world 	District Directorate Ayşe ÇETİN (Agricultural Engineer) Dr. Semra ÇAY (Agricultural Engineer)
10:40 a.m. – 10:50 a.m.	Short Break	
10:50 a.m. – 11:30 a.m.	Olive oil spoilage <ul style="list-style-type: none"> How to identify spoilage of olive oil Factors causing olive oil spoilage 	- Ayşe ÇETİN - Dr. Semra ÇAY

11:30 a.m. – 11:40 a.m.	Short Break	
11:40 a.m. – 12:20 p.m.	Olive oil storage and packaging <ul style="list-style-type: none"> • Points to consider in olive oil storage • Sanitary and acceptable storage methods • Filtration and storage conditions 	- Ayşe ÇETİN - Dr. Semra ÇAY
12:20 p.m. – 01:00 p.m.	Lunch Break	
01:00 p.m. – 01:40 p.m.	<ul style="list-style-type: none"> • Correct live oil packaging • Types and characteristics of olive oil 	Bahri Alper UÇAR (Food Engineer)
01:40 p.m. – 01:50 p.m.	Short Break	
01:50 p.m. – 02:30 p.m.	<ul style="list-style-type: none"> • Quality control analysis and purity tests • Imitation, adulteration, and fraud in olive oil 	Havva ULUSMAN (Agricultural Engineer)
02:30 p.m. – 02:40 p.m.	Short Break	
02:40 p.m. – 03:20 p.m.	<ul style="list-style-type: none"> • Food legislation against olive oil fraud • How to determine olive oil quality • Quality analysis methods • Sensory evaluation in virgin olive oil 	Öznur ORAL (Food Engineer) + Mehmet CAVLI
03:20 p.m. – 03:30 p.m.	Short Break	
03:30 p.m. – 04:10 p.m.	Continued from the previous class session	

Day 4	Training Title	Instructor
10:00 a.m. – 10:40 a.m.	<ul style="list-style-type: none"> • How to register quality 	KOMİLİ
10:40 a.m. – 10:50 a.m.	Short Break	
10:50 a.m. – 11:30 a.m.	<ul style="list-style-type: none"> • Olive oil industry byproducts: Blackwater and olive pomace (pomace oil and soap) 	Ali Bakırcı (General Directorate of Doğuş Pirina)
11:30 a.m. – 11:40 a.m.	Short Break	
11:40 a.m. – 12:20 p.m.	<ul style="list-style-type: none"> • Environmental impacts of olive oil production processes • Methods used to neutralize olive oil waste water (i.e., blackwater) 	Ali Bakırcı (General Directorate of Doğuş Pirina)
12:20 p.m. – 01:00 p.m.	Lunch Break	
01:00 p.m. – 01:40 p.m.	<ul style="list-style-type: none"> • What is entrepreneurship? • Functions of entrepreneurship • Must-have attributes for entrepreneurs 	Ayvalık Chamber of Commerce
01:40 p.m. – 01:50 p.m.	Short Break	
01:50 p.m. – 02:30 p.m.	<ul style="list-style-type: none"> • Transforming a business idea into a project or an investment • Incentives granted to women entrepreneurs • Developments in entrepreneurship 	Ayvalık Chamber of Commerce
02:30 p.m. – 02:40 p.m.	Short Break	

02:40 p.m. – 03:20 p.m.	<ul style="list-style-type: none"> Organic olive cultivation 	Ayvalık District Directorate of Agriculture
03:20 p.m. – 03:30 p.m.	Short Break	
03:30 p.m. – 04:10 p.m.	<ul style="list-style-type: none"> Continued from the previous class session 	
Day 5	Training Title	Instructor
10:00 a.m. – 10:40 a.m.	<ul style="list-style-type: none"> Impacts of climate change on olive cultivation 	Prof. Dr. Abdullah Soykan
10:40 a.m. – 10:50 a.m.	Short Break	
10:50 a.m. – 11:30 a.m.	<ul style="list-style-type: none"> Sustainability in olive oil production 	Prof. Dr. Abdullah Soykan
11:30 a.m. – 11:40 a.m.	Short Break	
11:40 a.m. – 12:20 p.m.	<ul style="list-style-type: none"> Market and market creation Marketing elements Right product, right marketing Relationship between sales and marketing Green marketing 	KOMİLİ
12:20 p.m. – 01:00 p.m.	Lunch Break	
01:00 p.m. – 01:40 p.m.	<ul style="list-style-type: none"> Introduction to Komili value chain Eligibility criteria and requirements to be included in Komili value chain Advantages to be brought by becoming a part of Komili value chain 	KOMİLİ
01:40 p.m. – 01:50 p.m.	Short Break	
01:50 p.m. – 02:30 p.m.	<ul style="list-style-type: none"> Branding decision and strategies Brand communication Turkish and Global brands in olive oil industry Brand management 	KOMİLİ
02:30 p.m. – 02:40 p.m.	Short Break	
02:40 p.m. – 03:20 p.m.	<ul style="list-style-type: none"> Examples of good practices from Türkiye and around the world 	Dr. Tuba Öncül Abacıgil
03:20 p.m. – 03:30 p.m.	Short Break	
03:30 p.m. – 04:10 p.m.	<ul style="list-style-type: none"> General Assessment Granting Certificates Closing 	KOMİLİ/ANKON