



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Imitation Dairy Products							
Course Code		ST419		Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit	3	Workload	80 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Investigation of imitation milk products, raw materials used, properties of these products.							
Course Content		Milk and plant based dairy products, production techniques, related legislation and regulations and quality control of these products.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	1. A'dan Z'ye Peynir Teknolojisi Prof. Dr. M. Üçüncü , 2008
2	2. Süt ve Mamulleri Teknolojisi Prof. Dr. M. Üçüncü,
3	3. Süt Esaslı ürünler Teknolojisi Ankara Üniversitesi Ziraat Fak. Yayın No: 1154 Ankara 2007 Prof.Dr. Asuman GÜRSEL

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and product type
2	Theoretical	Ingredients in production
3	Theoretical	Imitation milks
4	Theoretical	Soy nut and grain milks
5	Theoretical	Imitation milk powders
6	Theoretical	Infant formulas
7	Theoretical	Infant formulas
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Imitation evaporated and sweetened condensed milk
10	Theoretical	Imitation coffee creams and coffee whiteners
11	Theoretical	Imitation whipped cream
12	Theoretical	Imitation sour cream and yoghurt technology
13	Theoretical	Imitation cheese and cheese analogs
14	Theoretical	Imitation dairy products and related laws and regulations
15	Theoretical	Imitation dairy products and related laws and regulations
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	3	1	8
Term Project	1	6	0	6
Quiz	2	0	1	2
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
Total Workload (Hours)				80
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	1. Learning of the use of raw materials in the production of imitation dairy products
2	2. Learning of the production process of imitation dairy products
3	3. Learning of the suitable storage conditions of imitation dairy products
4	4. The using ability of engineering and mathematics knowledge
5	5. Learning of related legislation and regulations

Programme Outcomes (Dairy Technology)

1	Having sufficient infrastructure in basic sciences and engineering subjects and ability to use the theoretical and applied info instantly in this field.
2	Determining the modern techniques, tools and information technologies required for applications related with his field and ability to use them efficiently
3	Ability for planning, projecting, and designing, following up, analyzing and finding target-driven solutions related with his field
4	Ability to have professional ethic and awareness.
5	Ability to work, decide, express opinions orally and in written individually
6	Ability to participate team studies, taking responsibility, making leadership.
7	Ability to conceive Atatürk's principles and reforms, to communicate in Turkish and foreign language.
8	Ability to comprehend the necessity to learn for a life time, to monitor developments in science and technology and continuously renew himself.
9	Having sufficient level of information about production and quality control of milk and dairy products and also product development, increasing product quality and food security fields.
10	Ability to detect, define, solve problems related with his field and to select and apply suitable methods and modeling techniques for this purpose.
11	To be conscious about workplace applications, worker health, work security and environment subjects, to have knowledge about legal results of the engineering applications related with his subject.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	4	4	4	4	4
P2	4	4	4	4	4
P3	4	4	4	4	4
P4	4	4	4	4	4
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	4	4	4	4	4
P8	4	4	4	4	4
P9	4	4	4	4	4
P10	4	4	4	4	4
P11	4	4	4	4	4

