



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cheese Technology							
Course Code		ST405		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		Learning of the main principles of cheese making technologies and cheese defects.							
Course Content		Cheese and cheese varieties production techniques.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	30
Final Examination	1	40
Attending Lectures	14	10
Assignment	2	10
Project	1	10

Recommended or Required Reading

1	Üçüncü, 2004. M. A'dan Z'ye Peynir teknolojisi, E:Ü: Mühendislik Fakültesi Gıda Mühendisliği Bölümü. Cilt 1 2. Üçüncü, 2004. M. A'dan Z'ye Peynir teknolojisi, E:Ü: Mühendislik Fakültesi Gıda Mühendisliği Bölümü. Cilt 2
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduce, What is the cheese, the history of cheese, the types of cheese, the notes of of traditional cheese production
2	Theoretical	The raw material of cheese; milk
3	Theoretical	Using additives in cheese making
4	Theoretical	The properties of casein and whey proteins
5	Theoretical	Inoculation of milk using rennet
6	Theoretical	Coosing of milk using cheese production and standardisation
7	Theoretical	Inoculation of milk and curdlig
8	Intermediate Exam	Midterm exam
9	Theoretical	Salting and pre ripening
10	Theoretical	The theories of cheese ripening and occurrig flavour
11	Theoretical	Packing of cheese
12	Theoretical	Quality and defect of quality in cheese
13	Theoretical	The nutritional value of cheese.
14	Theoretical	Cheese production in Turkey and a other some countries
15	Theoretical	Cheese production in Turkey and a other some countries
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	5	1	12
Laboratory	14	0	2	28
Midterm Examination	1	0	2	2



Final Examination	1	0	2	2
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Knowing The theories of cheese ripening and occuring flavour in cheese
2	Knowing the nutritional value and defect of quality of cheese
3	Knowing the raw material milk of cheese for production.
4	Using additives in cheese making.
5	Knowing inoculation mechanism of milk using rennet and
6	Making fat and protein standardisation of milk using cheese producing
7	Knowing milk inoculation and curdling processes.

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	L6	L7
P1	3	4	4	4	4	4	4
P2	3	4	4	4	4	4	4
P3		5	5	5	5	5	
P5	4						
P9	5	5	5	5	5	5	5

