

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Pure Culture in Dairy Indus	try					
Course Code	ST307	Couse Level		First Cycle (Bachelor's Degree)			
ECTS Credit 4	Workload 101 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course adopting able, standard-que country conditions in acco business of production and reduction ways to reveal		ulture on natio ality fermented dance with the implementatio	nal econo I dairy pro starter cu on to show	my and nutrition ducts and chee llture production v, in practice the	n in terms of t se varieties to and to desig culture arisin	using the necess o achieve produc gn the place able ng from the use o	ity of ct and in of error
Course Content	The importance of starter c adopting able, standard-qua country conditions in accord business of production and reduction ways to reveal	ulture on natio ality fermented dance with the implementatio	nal econo I dairy pro starter cu on to show	my and nutrition ducts and chee ilture production v, in practice the	n in terms of t se varieties to and to desig culture arisin	using the necess o achieve produc gn the place able ng from the use o	sity of ct and in of error
Work Placement	N/A						
Planned Learning Activities	and Teaching Methods	Explanation (Presenta	tion), Discussio	n, Individual S	Study	
Name of Lecturer(s)							

Assessment Methods and Criteria

Method	Quantity Percentage (%)	
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	1. Yaygın ,H.; Kılıç,S. 1993. Süt Endüstrisinde Saf Kültür.
2	2. KILIÇ,S.2001-2008.Süt Endüstrisinde Laktik Asit Bakterileri.
3	3. KILIÇ,S.2010. Süt Mikrobiyolojisi
4	4. LEVEAU, J.Y.; BOUİX, M.1993. Microbiologie İndustrielle, Les microorganismes d'interet industriel. Lavoisier TEC- DOC, Apria, 612.
5	5. Wright;Ouvehand,A. 2004 Lactic Acid Bacteria, microbiological and Functional Aspects. Third Ed. 678

Week	Weekly Detailed Cours	se Contents
1	Theoretical	The purpose of the use of starter culture and historical development
2	Theoretical	Classification of related organisms, taxonomy, quiz
3	Theoretical	Introduction of biochemical and physiological characteristics
4	Theoretical	The basic function and metabolism of the culture - quiz
5	Theoretical	The benefits of using culture
6	Theoretical	Preparation methods of commercial culture types
7	Theoretical	Storage and packaging
8	Theoretical	Prevention of cultures and cure of the common mistakes
9	Theoretical	Proliferation of cultures should be prepared for production
10	Theoretical	Culture's quality control
11	Theoretical	Block and other information about users of bacteriophage
12	Theoretical	The use of culture in production conditions Term Paper
13	Theoretical	Culture protection methods
14	Theoretical	GMO lactic acid bacteria and genetic relationships
15	Theoretical	Prevention of cultures and cure of the common mistakes

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Laboratory	14	0	2	28
Individual Work	13	0	1	13



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Midterm Examination	1		0	2	2
Final Examination	1		0	2	2
	Total Workload (Hours) 101				
	[Total Workload (Hours) / 25*] = ECTS 4			4	
*25 hour workload is accepted as 1 ECTS					

Learn	ing Outcomes
1	1. Students should be able to; recognize and identify starter culture microorganisms by microscopic methods
2	2. able to distinguish the basic features of microorganisms by using the acquired theoretical knowledge and practical acquisitions
3	3. able to prepare culture combinations that reflects the properties of dairy products
4	4. able to make necessary controls and evaluations to get successful results in culture production5able to successfully use of culture types in production
5	

Programme Outcomes (Dairy Technology)

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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 Ataturk'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
P3	4	4			
P9	5	5	5	5	5
P10				4	4