

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Title Animal Products Technology						
Course Code	LVS258	Couse Leve	Couse Level		Short Cycle (Associate's Degree)		
ECTS Credit 2 Workload 50 (Hours)		s) Theory	2	Practice	0	Laboratory	0
Objectives of the Course	g, pre-checking oduction and a	operations	s, to control the	e production o s. In addition t	als and auxiliary i f drinking milk, d o students in this o of similar produ	ried milk s course	
Course Content					ocessing and sto and meat product		
Work Placement N/A							
Planned Learning Activities	Explanation	(Presentat	tion), Demonst	tration, Individ	ual Study		
Name of Lecturer(s)							

Assessment Methods and Criteria

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

Recommended or Required Reading

1 Animal Products Technology

Week	Weekly Detailed Course Contents					
1	Theoretical	Introduction of the course and resources				
2	Theoretical	Milk composition-the formation of milk-milk hygiene				
3	Theoretical	Qualities of milk, Dairy Farms milk quantity measurement + + clean storage of raw and auxiliary materials				
4	Theoretical	Cleaning the air and the smell of milk + milk taken				
5	Theoretical	Separation of Oil + Milk + Milk Homogenization of Dairy Standardization				
6	Theoretical	Technology-Pasteurized Fluid Milk-UHT milk production				
7	Theoretical	Yogurt Production Technology, Simple Yogurt Fruit Yogurt Production, Manufacturing, Production of Probiotic Yogurt, yogurt, buttermilk Production				
8	Intermediate Exam	Midterm Exam				
9	Intermediate Exam	Midterm Exam				
10	Theoretical	Classification of the basic processes used in the production of meat products and meat products				
11	Theoretical	Emulsion technology				
12	Theoretical	Sausage production technology				
13	Theoretical	Salami production technology				
14	Theoretical	Fermented sausage technology				
15	Theoretical	Fermented sausage technology				
16	Final Exam	Final Exam				
17	Final Exam	Final Exam				

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload	
Lecture - Theory	13	0	2	26	
Midterm Examination	1	0	8	8	



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Final Examination	1		0	16	16	
Total Workload (Hours)						
[Total Workload (Hours) / 25*] = ECTS						
*25 hour workload is accepted as 1 ECTS						

Learning Outcomes

Lear	ig Outcomes	
1	Commissioning of raw materials and auxiliary materials;	
2	Preliminary operations to control;	
3	To control the production of drinking milk;	
4	Yogurt and butter production and make the necessary controls;	
5	Consider that to have a basic knowledge of meat products.;	
6	Produces emulsion type meat products;	
7	Produce fermented meat products.;	
8	Sausage produces similar products.;	7

Programme Outcomes (Laboratory and Veterinery Sciences)

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1	To be able to understand and use , where information about Veterinary Technician
2	To be able to analyze and synthesize
3	To be able to have awareness of ethical and professional responsibility
4	To be able to recognise the basic features of animal species and breeds
5	To be able tomake and test preparation In the laboratory, under the supervision of the veterinarian in charge of registration,
6	To be able to care of animals Asepsis and antisepsis to do with the preoperative and postoperative
7	To be able to control of parasitic infestations and infectious disease prevention and veterinary advice can be helpful when working on
8	To be able toprepare and use of animal feeding protocolsIn theory
9	To be able to Veterinarian examination, imaging, and surgical applications of finding assistance during the application and conduct any kind planned by Veterinarian
10	To be able to Make efforts to enhance productivity in animal husbandry

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	L8
P1	3	2	2	4	4	4	4	4
P2	3	2	2	3	3		4	
P3	2	2	2					
P4	2	2	2					
P5	2	2	2					
P6	2	2	2					
P7	2	2	2					
P8	2	2	2					
P9	2	2	2					
P10	2	2	2					

