



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Animal Products Technology							
Course Code		ORT219		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		To give information about the subjects such as taking raw materials and auxiliary materials into operation, pre-checking operations, the checking the production of drinking milk and dried milk products. To give information about the emulsion-type sausages and fermented meat products and the production of similar products in accordance with the Turkish Food Codex and TS.							
Course Content		Animal products, meat, milk and eggs for human health, the importance of the concept of quality and standard of meat, meat composition and nutritional value, preserving the quality of the red and white meat, meat microbiology, egg quality and technology, milk and milk products technology.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion					
Name of Lecturer(s)		Ins. Hilal DEMİRPEŇE							

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Süt Teknolojisi ders notları –Süreyya Saltan Evrensel
2	Süt Ürünleri Teknolojisi-Cenap TekinŞen

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	Theoretical	Classification of the basic processes used in the production of meat products and meat products
10	Theoretical	Emulsion technology
11	Theoretical	Sausage production technology
12	Theoretical	Salami production technology
13	Theoretical	Fermented sausage technology
14	Theoretical	Fermented sausage technology
15	Theoretical	General assessment

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	8	1	9
Final Examination	1	12	1	13
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

\*25 hour workload is accepted as 1 ECTS



**Learning Outcomes**

1	To be able to comprehend how to take raw materials and auxiliary materials into operation,
2	To be able to inspect the preliminary operations,
3	To be able to analyze the production of drinking milk,
4	To be able to inspect yoghurt and butter production,
5	To be able to comprehend the basic concepts of meat products,
6	To be able to use his knowledge to produce emulsion type meat products,
7	To be able to use his knowledge to produce fermented meat products,
8	To be able to develop products similar to sausage.

**Programme Outcomes (Organic Agriculture)**

1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
11	

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

	L1	L2	L3	L4	L5
P4	3	3	3		
P6			3	3	3
P10	3	4	3		

