



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Fermented Dairy Products							
Course Code		KGK172		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	72 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Inform to students about the production and quality characteristics of fermented milk product							
Course Content		Understanding of the production technology of fermented milk products							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)		Assoc. Prof. Filiz YILDIZ AKGÜL							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Süt Teknolojisi Prof.Dr. Atilla YETİŞMEYEN Ankara Üniversitesi Ziraat Fakültesi Yayınları
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Week	Weekly Detailed Course Contents	
1	Theoretical	The Starter Cultures Used In The Production Of Fermented Milk Products
2	Theoretical	Replication Of Pure Culture In The Business
3	Theoretical	Yogurt Chemistry and Acid Gel
4	Theoretical	Yogurt Production Technology
5	Theoretical	Buttermilk Technology
6	Theoretical	Fruit Yogurt Production Technology
7	Theoretical	Functional Yoghurts And Dairy Products
8	Intermediate Exam	Mid term exam
9	Theoretical	Kimiz Production Technology
10	Theoretical	Kefir Production Technology
11	Theoretical	Butter Production Technology
12	Theoretical	Cheese Production Technology and Rennet Gel
13	Theoretical	Local Cheese Production Technology
14	Theoretical	Foreign Cheese Production Technology
15	Theoretical	Overview
16	Theoretical	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Midterm Examination	1	13	1	14
Final Examination	1	15	1	16
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	to be able to have knowledge about fermentation technology
2	to be able to have knowledge about industrial production of fermented foods
3	to be able to recognize microorganisms which play a role in fermented foods
4	Learn Cheese Production Technology.



5	Learns the production technology of yogurt, kefir and other fermented dairy products.
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Programme Outcomes (Food Technology)

1	To be able to remember technologies used in food sector
2	to be able to recognise food production condition and provide to food safety
3	to be able to comprehend basic processes in food production
4	to be able to apply hygien and sanitation rules in food facilities
5	to be able to remember basic chemistry, food chemistry and microbiology
6	to be able to write physical, chemical and nutritional properties of foods and to comment their effect on human health
7	to be able to memorise food quality control technics and to evaluate result of control according to food legislation
8	to be able to have knowledge of professional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and proficiency in writing
11	to be able to follow professional development that adopt of life-long learning
12	to be able to be a person who wanted for sector

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

	L1	L2	L3	L4	L5
P5	5	5	4	5	5
P6	5	5	4	4	4
P7	5	4	4	4	5
P8	5	5	5	5	5
P9	4	4	5	5	4
P10	4	5	5	5	5
P11	5	4	4	4	5
P12	5	5	4	4	5

