



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Milk And Dairy Products Technology II							
Course Code		KGT208		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	99 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		The aim of the course is • to enable students to gain qualification about controlling the production of varieties of local cheese, yoghurt, ayran, kefir, butter, ice-cream in accordance with the Turkish Food Codex and Turkish Standards Institution(TSE)							
Course Content		• Varieties of local cheese production (tulum, civil, Mihaliç Halloumi Van herby) • Plain yoghurt production • Fruit yoghurt production • Probiotic yoghurt production • Ayran production from yoghurt and milk • Kefir production • Production, packaging and storing the butter • Ice-cream production							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration					
Name of Lecturer(s)		Prof. Dilek KESKİN							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Mustafa METİN, Süt Teknolojisi, E. Ü. Ders Kitabı (2001).
2	Atilla YETİŞMEYEN, Süt Teknolojisi, A.Ü. Ders Kitabı (1992).

Week	Weekly Detailed Course Contents	
1	Theoretical	Tulum cheese production
2	Practice	Civil cheese production, Mihaliç cheese production
3	Practice	Halloumi cheese production
4	Practice	Plain yoghurt production
5	Practice	Fruit yoghurt production
6	Practice	Probiyotik yoğurt üretimi Yoğurttan ayran üretimi
8	Intermediate Exam	Mid-term exam
9	Practice	Ayran production from yoghurt, Ayran production from milk
10	Practice	Ayran production from milk, Kefir production
11	Practice	Cream pre-treatment
12	Practice	Cream aging
13	Practice	Churning the cream, Packaging and storing the butter
14	Practice	Preparation and control of ice cream mix
15	Practice	Karışıma uygulanan ön işlemlerin kontrolü
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Lecture - Practice	14	1	1	28
Assignment	10	2	0	20



Midterm Examination	1	3	1	4
Final Examination	1	4	1	5
Total Workload (Hours)				99
[Total Workload (Hours) / 25*] = ECTS				4
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Effectively be able to control the production of a varieties of local cheese
2	Effectively be able to control the production of kefir
3	Effectively be able to control the production of ice-cream
4	Effectively be able to control the production of ayran
5	Effectively be able to control the production of butter

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
P1	5	5	5
P2	5	5	5
P3	5	5	4
P4	4	4	4
P5	4	4	4
P6	4	4	4
P7	4	4	4
P8	5	4	4
P9	5	4	4
P10	5	5	4
P11	5	5	5
P12	5	5	5

