AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Mılk And Dairy Products Technologı I								
Course Code	KGT209		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	100 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	The aim of the course is • to enable students to gain qualification about accepting the raw materials and auxiliary materials to plant in accordance with the Turkish Food Codex and Turkish Standards Institution(TSE) and controlling the pre-processes • to equip students with the knowledge and skills of controlling the production of drinking milk, dried milk products and cheese								
Course Content	• Characteristics of milk • Collection and reception of raw milk • Cleaning, deaeration and deodorization of milk • Separation, standardization and homogenization of milk • Pasteurized and sterilized drinking milk technology • Milk powder production • Whey processing • Production of different types of cheese production (white brined, kashar, whey, processed cheese)								
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	Atilla YETİŞMEYEN, Süt Teknolojisi, A.Ü. Ders Kitabı (1992).
2	Turan İNAL, Süt ve Süt Ürünleri Hijyen ve Teknolojisi İ.Ü. Ders kitabı (1990).

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and composition of milk, factors affecting milk yield and composition
2	Theoretical	Collection and reception of raw milk, measurement of milk in the plant.
3	Theoretical	Cleaning, deaeration and deodorization of milk
4	Theoretical	Süt yağının ayrılması ve standardizasyonu
5	Theoretical	Homogenization of milk. Pasteurized drinking milk technology
6	Theoretical	Sterilized drinking milk technology
7	Theoretical	Storage of drinking milk
8	Intermediate Exam	Mid-term exam
9	Theoretical	Milk powder production
10	Theoretical	Whey processing. Storage of dried milk products
11	Practice	White brined cheese production
12	Practice	Kashar cheese production
13	Practice	Whey cheese production
14	Practice	Processed cheese production
15	Practice	An overview
16	Final Exam	Final Exam

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

Assignment	10	1	0	10
Individual Work	10	2	0	20
Midterm Examination	1	2	1	3
Final Examination	1	4	1	5
			Total Workload (Hours)	100
			[Total Workload (Hours) / 25*] = **ECTS**	4
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	Understand the technological importance of milk composition, chemistry and microbiology
2	To gain basic knowledge about the production technologies of milk products
3	To learn the working principles of tools, equipments and systems used in milk technology
4	Understand the technological importance of milk composition
5	Understand the technological importance of microbiology

Programme Outcomes *(Food Technology)*	
1	To be able to remember technolgies 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 physicial, 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 proffessional ethics and responsibility
9	to be able to work in team and individual
10	to be able to communicate orally and profiency 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	5
P4	4	5	4
P5	4	4	4
P6	4	4	4
P7	4	4	4
P8	4	4	4
P9	5	4	5
P10	5	5	5
P11	5	5	5
P12	5	5	5