



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		New Techniques in Dairy Industry							
Course Code		ST306		Course Level		First Cycle (Bachelor's Degree)			
ECTS Credit	4	Workload	96 (Hours)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		Having knowledge about the modern technologies used in Dairy Technology							
Course Content		Separation, membrane filtration, evaporation and modern processing methods which is applied to milk during its commissioning and processing steps.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	1. Oysun, G. Gönç, S., 1996, Süt İşleme .mühendisliği E.Ü.Zir.Fak. yayınları No:522 Bornova İzmir 1996.
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Week	Weekly Detailed Course Contents	
1	Theoretical	Separation and separators
2	Theoretical	Open type seperators
3	Theoretical	Semi-closed type separators
4	Theoretical	Closed (Hermetic) separators
5	Theoretical	Deaerators, Deodorizers
6	Theoretical	Emulgation, homogenization concepts
7	Theoretical	Homogenizers
8	Intermediate Exam	Middle Exam
9	Theoretical	Heating
10	Theoretical	Heat exchanger
11	Theoretical	Evaporators
12	Theoretical	Freeze dryer
13	Theoretical	Membrane filtration techniques
14	Theoretical	Membrane filtration techniques
15	Theoretical	The modern cheese production systems
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	2	56
Assignment	2	0	8	16
Project	1	0	4	4
Studio Work	2	0	8	16
Midterm Examination	1	0	2	2
Final Examination	1	0	2	2
Total Workload (Hours)				96
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To teach the pretreatments before the commissioning of the milk
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2	Learning the separation and the new techniques.
3	Learning and new applications of membrane filtration
4	Learning the modern cheese production system
5	Learning of heating and heat exchanger systems.

