



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Dairy Products Analysis							
Course Code		GKA204		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	77 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		The analysis can gain the necessary qualifications and the results of evaluation for milk and milk products							
Course Content		The analysis of raw milk, which will be accepted by the enterprise, physical and dairy products, making the chemical and sensory analysis and evaluation							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study, Problem Solving					
Name of Lecturer(s)		Ins. Şevki ÇETİNER							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Süt ve Mamulleri Analiz Yöntemleri. Mustafa Metin. 2012. Ege Üniversitesi yayınları. ISBN:9789759784102
2	Süt Teknoloğunun El Kitabı.Prof. Dr. Mehmet Demirci Prof. Dr. Hüznü Gündüz. 2004. Hasad Yayınevi. ISBN:9789758377312
3	Gıda analizleri. Cemeroğlu, B. 2007. Gıda Tek. Dern. Yay.No:34. Ankara.
4	Gıda analizleri. Dokuzlu, C. 2004. Marmara Kitabevi yay.
5	Süt ve Süt Ürünleri Analiz Yöntemleri. Hatice Şanlıdere Aloğlu (Editör), Zübeyde Öner (Editör). 2018. Sidaş Yayınevi
6	Temel Gıda Analizleri. Vildan Uylaşer , Fikri Başoğlu. 2011. Dora Yayıncılık
7	Gıda Analizleri. Beyza Ulusoy, Canan Hecer. 2015. Dora Yayıncılık

Week	Weekly Detailed Course Contents	
1	Theoretical	Raw milk from physical, chemical and microbiological sampling for analysis. raw material control
	Practice	Raw milk from physical, chemical and microbiological sampling for analysis. raw material control
2	Theoretical	Evaluation of specific gravity determination and results in milk
	Practice	Evaluation of specific gravity determination and results in milk
3	Theoretical	Protective and neutralizing material determination and evaluation of results. test and evaluation of contamination in raw milk
	Practice	Protective and neutralizing material determination and evaluation of results. test and evaluation of contamination in raw milk
4	Theoretical	the search for antibiotics and other inhibitory substances in raw milk
	Practice	The search for antibiotics and other inhibitory substances in raw milk
5	Theoretical	Evaluation of the results and acidity in raw milk
	Practice	Evaluation of the results and acidity in raw milk
6	Theoretical	Determination of dry matter and fat in raw milk, evaluation of the results
	Practice	Determination of dry matter and fat in raw milk, evaluation of the results
7	Theoretical	Evaluation of the results and determination of protein in milk and milk products
	Practice	Evaluation of the results and determination of protein in milk and milk products
8	Theoretical & Practice	Midterm exam
9	Theoretical	Homogenization and heat treatment, control and evaluation of the results of drinking milk
	Practice	homogenization and heat treatment, control and evaluation of the results of drinking milk
10	Theoretical	Sensory evaluation and physical analysis of the results and cheese
	Practice	Sensory evaluation and physical analysis of the results and cheese
11	Theoretical	Evaluation of the results of chemical analysis and cheese
	Practice	Evaluation of the results of chemical analysis and cheese
12	Theoretical	Fermented dairy products sensory evaluation of physical and chemical analysis and results
	Practice	Fermented dairy products sensory evaluation of physical and chemical analysis and results



13	Theoretical	Cream the butter and sensory evaluation of physical and chemical analysis and results
	Practice	Cream the butter and sensory evaluation of physical and chemical analysis and results
14	Theoretical	Ice cream in sensory evaluation of physical and chemical analysis and results
	Practice	Ice cream in sensory evaluation of physical and chemical analysis and results
15	Theoretical	Milk powder sensory, physical and chemical analysis and evaluation of results
	Practice	Milk powder sensory, physical and chemical analysis and evaluation of results
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	1	14
Individual Work	11	0	3	33
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				77
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	Samples from raw milk and makes sensory analysis
2	Makes physical analysis of raw milk
3	Makes chemical analysis of raw milk
4	Dairy products makes analysis
5	Milk and evaluate the results of the analysis carried out in the product

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

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

	L1	L2	L3	L4	L5
P1	3	3	3	3	3
P2	5	5	5	5	5
P3	5	5	5	5	5

