



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Dairy Products Production Technologies							
Course Code		VBH636		Course Level		Third Cycle (Doctorate Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		To learn the composition and importance of milk, milk hygiene, pasteurized milk, sterile milk, condensed milk, milk powder, yogurt, cheese, butter and ice cream production technologies							
Course Content		Milk composition, raw milk examination, pasteurized and sterile drinking milk technologies, condensed milk technology, milk powder technology, yoghurt production, cheese production, butter production and ice cream production technologies							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment					
Name of Lecturer(s)		Lec. Sadık BÜYÜKYÖRÜK							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Üçüncü, M. Süt bilimi, 2013.
2	Tekinşen C., Tekinşen K., Dondurma, 2007
3	Akın N., Dondurma Bilimi ve Teknolojisi, 2009.
4	İnal, T. Süt ve Süt Ürünleri Hijyen ve Teknolojisi

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition and composition of milk, nutritonal properties of milk
	Practice	Tests of pH, density and acidity in milk
2	Theoretical	The importance of milk protein, carbohydrate, lipid and mineral substances for milk technology
	Practice	Determination of moisture and ash in raw milk and dairy products
3	Theoretical	Acceptance of milk to the dairy, preparation for processing, cleaning, standardization stages
	Practice	Determination of fat in milk and milk products
4	Theoretical	Pasteurized milk technology
	Practice	Antibiotic residue tests in milk
5	Theoretical	Sterile milk technology
	Practice	Enzyme activity tests in milk and to determine of preservatives and neutralizing substances in milk
6	Theoretical	Yogurt production technology
	Practice	Determination of acidity and pH in yoghurt and cheese
7	Theoretical	Cheese technology
	Practice	Bacterial activity tests in milk
8	Intermediate Exam	Midterms examination
9	Theoretical	Butter technology
	Practice	The phosphatase and turbidity tests to sterilised milk
10	Theoretical	Condensed milk technology
	Practice	Yogurt production
11	Theoretical	Kefir and kimiz technology
	Practice	Cheese production
12	Theoretical	Buttermilk and kurut production
	Practice	Determination of acidity, fat and salt in butter
13	Theoretical	Milk powder technology
	Practice	Tests of dosage and strength rennet in cheese production
14	Theoretical	Ice cream technology



14	Practice	Determination of acidity, moisture and fat in milk powder
15	Theoretical	Starter cultures in dairy production
	Practice	Determination of acidity, moisture and fat in ice cream
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Assignment	10	0	2	20
Midterm Examination	1	14	1	15
Final Examination	1	22	1	23
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To learn the composition and nutritional value of milk
2	To have detailed information about drinking milk technology
3	To have knowledge about dairy technologies
4	To learn chemical tests applied to milk and dairy products
5	To learn microbiological analysis of milk and dairy products
6	Practicing in the production of yogurt, cheese, butter and ice cream

Programme Outcomes (Food Hygiene and Technology (Veterinary Medicine) Doctorate)

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

	L1	L2	L3	L4	L5	L6
P1	5	5	5	5	5	5
P2	3					
P3	5	5	5	5	5	5
P4	5	5	5	5	5	4
P5	5	5	5	5	5	5
P7	5	5	5	5	5	5
P9	5	5	5	5	5	5
P10	4	4	4	4	4	4
P11				5	5	3
P12				4	4	3
P13	4	4	4	4	4	5

