AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Fermented Milk Products							
Course Code		GMP527		Couse Level		Second Cycle (Master's Degree)			
ECTS Credit	8	Workload	200 *(Hours)*	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		The aim of this course is, to show for food engineering master students, important points during production of fermented milk processing technology and to provide solutions to problems, which are encountered during the production of different fermented milk products.							
Course Content		Classic private purposes except dairy products produced and used in many industries and raw material milk are casein, whey powder and milk sugar and diabetic, therapeutic, etc. definition of dairy products, varieties, production technologies and applications, and some of the probiotic properties of fermented dairy products (milk, biogard milk, bifidus, etc acidofillus) production and properties.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Lec. Selda BULCA							

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	25
Final Examination	1	55
Quiz	2	20

Recommended or Required Reading	
1	1. Yaygın, H., “Yoğurt Teknolojisi”. Akdeniz Üniversitesi Yayınları No: 75 (1999), Özer, B. (2006). Yoğurt Bilimi ve Teknolojisi. Sidas Medya Ltd. Şti., İzmir. s. 488
2	2. Yoghurt Science and Technology, Eds R K Robinson and A Y Tamime (respectively Reading University and Scottish Agricultural College, U.K.), 2000
3	3. Fermented Milk Edited by Dr Adnan Tamime Dairy Science and Technology Consultant Ayr, UK Blackwell science, 2006
4	4. Tamime and Robinson's Yoghurt, Science and technology Third edition A. Y. Tamime and R. K. Robinson, 2007
5	5. Dairy Processing Handbook, Tetra Pak Processing Systems AB, Second, revised edition, 2003

Week	Weekly Detailed Course Contents	
1	Theoretical	Fermentasyon teknolojisine giriş
2	Theoretical	Fermentasyonlar
3	Theoretical	Fermente süt ürünlerinde kullanılan mikroorganizmalar
4	Theoretical	Yoğurt üretiminde temel İşlemler
5	Theoretical	Yoğurt saf kültürü
6	Theoretical	Yoğurt teknolojisi ve Yoğurt çeşitleri
7	Theoretical	Yoğurt teknolojisi ve Yoğurt çeşitleri
8	Intermediate Exam	İşlenen konuların değerlendirilmesi
9	Theoretical	Yoğurt üretiminde karşılaşılan sorunlar (bakteriyofaj, exc.)
10	Theoretical	Yoğurt üretiminde karşılaşılan sorunlar
11	Theoretical	Kefir Üretimi
12	Theoretical	Kımız Üretimi
13	Theoretical	Diğer Fermente Süt Ürünleri
14	Theoretical	Diğer Fermente Süt Ürünleri
15	Final Exam	Dersin genel değerlendirilmesi

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	9	2	154
Quiz	2	6	1	14
Midterm Examination	1	15	1	16

Final Examination	1	15	1	16
			Total Workload (Hours)	200
			[Total Workload (Hours) / 25*] = **ECTS**	8
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	1. Süt ürünlerindeki fermentasyonları ve bunlara sebep olan mikroorganizmaları tanır.
2	2. Yoğurt yapımındaki temel işlemler hakkında bilgi sahibi olur
3	3. Yoğurt saf kültürü, çalışma mekanizması ve çeşitlerini öğrenir
4	4. Yoğurt üretimindeki kalite kriterlerini ve yoğurt çeşitlerini kavrar. Yoğurt üretiminde karşılaşılan sorunlar ve çözüm yolları hakkında fikir üretir
5	5. Kefir üretimini öğrenir

Programme Outcomes *(Food Engineering Master)*	
1	To provide further training and research opportunities to food engineers to meet the needs of the food industry
2	To develop and deepen the current and advanced knowledge in the field of food engineering with original thought and / or research at the level of expertise, based on the qualifications of the master
3	To identify, define, formulate and solve problems in applications related to Food Engineering and gain the ability to select and apply appropriate analytical methods and modeling techniques
4	To gain the ability to evaluate the accuracy of the data obtained from food analysis
5	To educate students having research, entrepreneur qualifications

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	4	3	4	3
P2	3	2	2	4	5
P3	3	4	3	4	2
P4	4	5	3	5	4
P5	4	4	4	5	3