



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Cheese Technology							
Course Code		GMP524		Course Level		Second Cycle (Master's Degree)			
ECTS Credit	8	Workload	200 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Informed about policies of cheese making. Getting ability to modify the process during cheese production and to develop the ability of solving the potential problems which could occur during cheese making process.							
Course Content		Nutritional value of cheese, the classification of cheese, raw milk which is used for cheese making, additives and processing aids, the preparation of milk for the production of cheese, curd and processing curd, starter cultures, ripening of cheese, packaging cheese, technology of domestic and foreign types of cheese; to take prevention of cheese defects and precautions, evaluation of whey.							
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. Üçüncü, M. 2008. A'dan Z'ye Peynir Teknolojisi, II Cilt, Meta Basım, Bornova, İzmir
2	2. Hayaloğlu, A.A., Özer, B. 2011. Peynir Biliminin Temelleri. Sidas Yayınları. 643s
3	3. Fox. F.P., McSweeney, P.L.H., Cogan, T.M., Guinee, T.P. 2000. Fundamentals of Cheese Science. An Apsen Pub. Inc. Maryland. USA. •Eck.A. 1987. Cheesemaking; Science and Technology. Lavoisier Pub. Inc.New York. USA
4	4. Dairy Processing Handbook, Tetra Pak Processing Systems AB, Second, revised edition, 2003

Week	Weekly Detailed Course Contents	
1	Theoretical	Giriş, Tanımlar ve tarihçe
2	Theoretical	Peynir işlenecek sütün genel nitelikleri
3	Theoretical	Peynir üretim aşamaları
4	Theoretical	Kazein kimyası
5	Theoretical	Pıhtılaşmayı etkileyen faktörler, Peynir üretiminde kullanılan katkı maddeleri
6	Theoretical	Peynir işlenecek sütün hazırlanması ve sütün koagülasyonu
7	Theoretical	Pıhtı işleme teknikleri, Tuzlama teknikleri
8	Theoretical	Peynirde olgunlaşma mekanizması
9	Theoretical	Peynirde olgunlaşma mekanizması
10	Theoretical	Peynir starterleri ve starter metabolizması
11	Theoretical	Peynirde aroma oluşumu
12	Theoretical	Peynirin paketlenmesi, Peynir kusurları ve önleme yöntemleri
13	Theoretical	Yerli ve yabancı peynir çeşitlerinin üretimi, Peynir teknolojisindeki son yenilikler
14	Theoretical	Peynirin sağlık etkileri, Peynir altı suyunun değerlendirilmesi
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. Peynir Teknolojisi dersinde edindiği bilgi birikimi ile bu konuda ileri düzeyde araştırma yapabilme yeteneğine kavuşur
2	2. Peynir Teknolojisi dersinde kazein kimyası ile ilişkili güncel teoriler ve kazein stabilitesi konularında bildi sahibi olur
3	3. Peynir Teknolojisi dersinde peynir üretim sürecini baştan sona yönetebilme yeteneğine kavuşur
4	4. Peynir Teknolojisi dersinde kavradıklarının endüstri ve yaşama uyarlayabilir
5	5. Peynir Teknolojisi dersinde peynir üretimin temel ilkeleri hakkında bilgi edinir.

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

