



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Special Dairy Products Technology								
Course Code	GMP608		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	The aim of this course is to learn the related subjects with the properties of special milk product.								
Course Content	Special Dairy Products Technology is a course which covers the probiotic dairy products, different kinds of yoghurt technologies, kefir, coumiss production and lactose hydrolyzed milk and milk products technologies, and different sources of milk used for manufacturing of milk products								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Problem Solving								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	30
Final Examination	1	70

Recommended or Required Reading

1	Yoğurt Bilimi ve Teknolojisi. Prof.Dr.B.ÖZER, Sidas Yayıncılık, İzmir
2	Modern Süt Ürünleri Teknolojisi-Prof.Dr. Nihat Akın. Selçuk Üni.Gıda Müh.Böl. Konya
3	Süt ve Mamulleri Teknolojisi,Prof.Dr. Mustafa Üçüncü. Akademik Gıda. İzmir
4	Süt İşleme Teknolojisi. Prof.Dr. Mehmet Demirci. Hasad Yayıncılık, İstanbul
5	Süt Teknolojisi. Sütün Bileşimi ve İşlenmesi. Prof.Dr. Mustafa Metin. Akademik Gıda. İzmir
6	Dairy Processing Handbook, Tetra Pak Processing Systems AB, Second, revised edition, 2003
7	Walstra, P., Wouters, J.T.M., Geurts, T.J. 2006. Dairy Science and Technology. 2nd Edition, CRC Press (is available as e-book in ADU-library)

Week Weekly Detailed Course Contents & Teaching Methods

1	Theoretical	Introduction to dairy technology
2	Theoretical	Concentrated yoghurt technology
3	Theoretical	Probiotic dairy technology, probiotic yoghurt and ayran technology
4	Theoretical	Probiotic cheese technology
5	Theoretical	Other probiotic dairy products technology
6	Theoretical	Fruity yoghurt technology
7	Theoretical	Soya yoghurt technology
8	Theoretical	Durable yogurt production technology
9	Theoretical	Ice cream technology from yoghurt
10	Theoretical	Yoghurt powder technology
11	Theoretical	Use of goat's milk in dairy technology
12	Theoretical	Use of sheep's milk in dairy technology
13	Theoretical	Use of buffalo and mare in dairy technology
14	Theoretical	Milk and water kefir technology

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	2	3	70
Assignment	2	28	2	60
Midterm Examination	1	29	1	30



Final Examination	1	39	1	40
			Total Workload (Hours)	200
			[Total Workload (Hours) / 25*] = ECTS	8
*25 hour workload is accepted as 1 ECTS				

Learning Outcomes

1	
2	
3	
4	
5	

Programme Outcomes (Food Engineering Doctorate)

1	Developing and investigating the details of current and advanced knowledge in the field of Food Engineering by original thought and/or research on the level of expertise based on the graduate qualification and reaching to the original definitions that bring innovation to science.
2	Gain of ability of develop strategies, policies and implementation plans in the field of food engineering and evaluate the results within the framework of quality processes.
3	Gain of ability to perceive, design, evaluate and finish an original process by using and following the knowledge of the recent developments in the engineering fields.
4	Gain of ability of making critical analysis, synthesis and evaluation of ideas and development in food engineering field
5	Having advanced knowledge of food science and its applications based on doctoral level 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	4	3	1		
P2		4		1	
P3	3	5			
P4	4				
P5		2			2

