



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	The Evaluation of Whey								
Course Code	GMP609		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	8	Workload	200 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	It is aimed to comprehend the composition, functional properties and use of this in the food industry.								
Course Content	Pasteurization is a process which involves the composition, functional properties, obtaining, the use in milk industry and the use of other foods .								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Discussion, Case Study, Problem Solving								
Name of Lecturer(s)	Lec. Selda BULCA								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Whey and whey utilization. 1990. Tadeusz Sienkiewicz/Carl-Ludwig Riedel. Publisher: Verlag, Th.MannGelsenkirchen-Buer. ISBN 3-7862-0086-6.
2	Whey and lactose processing. 1992. Edited by J.G. Zadow. Elsevier Science Publishers Ltd., Crown House, Linton Road, Barking, Essex IG11 8JU, England. ISBN 1851667539.
3	Varnam, A. H., Sutherland J. P. 1994. Milk and Milk Products Technology, chemistry and microbiology (is available as e-book in ADU-library
4	Belitz, H. D, Grosch, W, Schieberle, P, 2009. Food Chemistry, Springer Verlag Berlin, Heidelberg

Week Weekly Detailed Course Contents & Teaching Methods

1	Theoretical	Composition of whey, the situation of whey in Turkey and in the world
2	Theoretical	Nutritional and functional properties of whey
3	Theoretical	The general use of whey
4	Theoretical	Industrial evaluation of whey
5	Theoretical	Concentration of pasteurized whey by vacuum and hyperfiltration
6	Theoretical	Production of lactose from whey
7	Theoretical	The use of whey in food industry
8	Theoretical	Production of various food products from whey
9	Theoretical	Albumin milk
10	Theoretical	Albumin quarg
11	Theoretical	Use of whey in the production of fermented dairy products
12	Theoretical	Drinks produced from whey
13	Theoretical	Production of lactic acid from whey
14	Theoretical	Production of lor from whey

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	
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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	2	3	5		
P2	4		4		
P4	3		4		
P5				1	1

