MILK AND DAIRY TECHNOLOGY										
1	Course Title:	MILK AN	ND DAIRY TECHNOLOGY							
2	Course Code:	VBH5011								
3	Type of Course:	Optional								
4	Level of Course:	Second Cycle								
5	Year of Study:	1								
6	Semester:	1								
7	ECTS Credits Allocated:	4.00								
8	Theoretical (hour/week):	1.00								
9	Practice (hour/week):	2.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:	None								
12	Language:	Turkish								
13	Mode of Delivery:	Face to face								
14	Course Coordinator:	Prof. Dr. SERAN TEMELLİ								
15	Course Lecturers:	Yok								
16	Contact information of the Course Coordinator:	e-posta: seran@uludag.edu.tr Tel: 02242941260 Adres: Uludağ Üniversitesi Veteriner Fakültesi Besin Hijyeni ve Teknolojisi Anabilim Dalı Görükle								
17	Website:	http://saglikbilimleri.uludag.edu.tr								
18	Objective of the Course:	To teach physical, chemical and microbiological analysis in the quality control of milk and dairy products, sampling, interpretation of results, comparison of results with related regulations and directives								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Learns sampling for physical, chemical and microbiological analysis in the quality control of milk and dairy products.							
		2	Learns collection of raw milk, quality control platform test for acceptance and their interpretations.							
		3	Learns physical and chemical analysis of heat treated milk.							
		4	Learns chemical analysis of yoğurt and ayran, determination of adulteration substances and their interpretations.							
		5	Learns chemical analysis of cream and butter.							
		6	Learns chemical analysis of cheese for quality control.							
		7	Learns microbiological analysis of raw and heat treated milk, and their interpretations.							
		8	Learns microbiological analysis of yogurt/ayran and cream/butter.							
		9 Learns microbiological analysis of cheeses for quality control and their interpretations.								
		10 Learns related regulations and directives on milk and dairy products								
21	Course Content:									
107		Co	ourse Content:							
Week	Week Theoretical Practice									

1	Sampling for physical and chemical in the quality control of milk and dai products, properties of equipment, sand transport of sample	ry	Sampling for physical and chemical analysis in milk and dairy products							
2	Collection of raw milk, quality control test for acceptance and their interpretemperature, acidity, pH, density, facebases.	retations	Determination of temperature, acidity, pH, density, fat content in raw milk							
3	Collection of raw milk, quality control test for acceptance (protein, ash, dr		Determination of prote	ein, ash, dry matter i	n raw milk					
4	Quality control tests in collection of quality control platform test for acceplant (somatik cell count, reduction adulterants, antibiotics)	eptance to	Detection of somatik cell count, methylene blue reduction test, hydrogen peroxide, boric acid, formaldehyde, carbonate and antibiotics in raw milk							
5	Chemical analysis of heat treated m (acidity, density, protein, dry matter		Determination of acidity, density, protein, dry matter, fat, ash in pasteurized and/or UHT milk							
6	Chemical analysis of yoğurt and ayı (acidity, density, protein, dry matter adultreration substances (starch),			Determination of acidity, density, protein, dry matter, fat in rogurt and/or ayran, and starch in yogurt						
7	Chemical analysis of cream and but (acidity, density, protein, dry matter	Determination of acid cream and butter	ity, density, protein,	dry matter, salt in						
8	Chemical analysis of cheese (pH, a protein, dry matter, fat, ash, salt)	cidity	Determination of pH, salt in cheese	acidity protein, dry m	natter, fat, ash,					
9	Sampling for microbiological analysis in the quality control of milk and dairy products, properties of equipment, storage and transport of sample Sampling for microbiological analysis in milk and dair products									
10	Microbiological analysis of raw milk	(TAMB,		Number Duration (hou						
10 Activi	ites		Number	Duration (nour	Load (hour)					
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Contribution of Term (Year) Learning Activities to Success Grade	0.00
Contribution of Final Exam to Success Grade	100.00
Total	100.00
Measurement and Evaluation Techniques Used in the Course	
O4 FOTO / WORK LOAD TABLE	

24 EC	CTS / WORK LOAD TABLE															
25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	3	3	5	1	5	1	2	1	5	1	0	0	0	0	0	0
ÖK2	5	5	5	5	5	1	2	1	5	1	0	0	0	0	0	0
ÖK3	4	5	5	5	5	1	2	5	1	3	0	0	0	0	0	0
ÖK4	4	5	5	5	5	1	2	5	1	3	0	0	0	0	0	0
ÖK5	4	5	5	5	5	1	2	5	1	3	0	0	0	0	0	0
ÖK6	4	5	5	5	5	1	2	5	1	3	0	0	0	0	0	0
ÖK7	5	5	5	5	5	1	2	5	5	3	0	0	0	0	0	0
ÖK8	5	5	5	5	5	1	2	5	5	3	0	0	0	0	0	0
ÖK9	5	5	5	5	5	1	2	5	5	3	0	0	0	0	0	0
ÖK10	5	3	5	5	3	1	2	1	5	1	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib 1 very low 2 lov				2 low		3 Medium 4 High					5 Very High					

Level: