		RODU	CTS TECHNOLOGY							
1	Course Title:	ANIMAL	PRODUCTS TECHNOLOGY							
2	Course Code:	SBHS214								
3	Type of Course:	Optional								
4	Level of Course:	Short Cycle								
5	Year of Study:	2								
6	Semester:	4								
7	ECTS Credits Allocated:	3.00								
8	Theoretical (hour/week):	2.00								
9	Practice (hour/week):	0.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:									
12	Language:									
13	Mode of Delivery:	Face to f	face							
14	Course Coordinator:	Dr. KAD	ER ÇETİN							
15	Course Lecturers:	Öğr.Gör.	Cumhur BERBEROĞLU							
16	Contact information of the Course Coordinator:	sduru@uludag.edu.tr 0224 676 87 80 Uludağ Üniversitesi Karacabey Meslek Yüksekokulu, Karacabey/BURSA								
17	Website:									
18	Objective of the Course:	ctive of the Course: The students, in accordance with the Turkish Food Codex and TS raw materials and auxiliary materials for making commissioning, pre-checking operations, to control the production of drinking milk, dried milk products to control the production and aimed to gain qualifications. In addition to students in this course with the emulsion-type sausage and fermented meat products to the production of similar products aimed to gain qualifications.								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	Commissioning of raw materials and auxiliary materials							
		2	Preliminary operations to control							
		3	To control the production of drinking milk							
		4	Yogurt and butter production and make the necessary controls							
		5	Consider that to have a basic knowledge of meat products.							
		6	Produces emulsion type meat products							
		7	Produce fermented meat products.							
		8	Sausage produces similar products.							
		9								
		10								
21	Course Content:									
		Co	ourse Content:							
	Theoretical		Practice							
1	Introduction of the course and resou	irces								

2		Milk composition-the formation of milk-milk ygiene																	
3	mea	Qualities of milk, Dairy Farms milk quantity measurement + + clean storage of raw and auxiliary materials																	
4	Cleaning the air and the smell of milk + milk taken																		
5	Separation of Oil + Milk + Milk Homogenization of Dairy Standardization																		
6	Technology-Pasteurized Fluid Milk-UHT milk production																		
7	Yogurt Production Technology ,Simple Yogurt Fruit Yogurt Production + Manufacturing+Production of Probiotic Yogurt + yogurt, buttermilk Production																		
8	repeating courses and midterm exam																		
9	<ul> <li>9 Classification of the basic processes used in the production of meat products and meat products</li> </ul>																		
10	Emulsion technology																		
11	Sausage production technology																		
12	Sala	imi p	roduct	tion te	chnol	ogy													
13	Ferr	nente	ed sau	isage	techn	ology													
14	Ferr	nente	ed sau	isage	techn	ology													
Activit	Activites								Number					ition (	Total Work Load (hour)				
Theore	Theoretical							E	Et Bilimi ve Teknolojisi-P2090r. Aydın Öztar,8.00										
Practica	Practicals/Labs									0 0.00							0.00		
Self stu	Self study and preperation									3					10.00				
Homew	Homeworks									0						0.00			
PFBBC	<del>,</del> EAR	NING		VITIES	;		1		W	w				0.00		0.00			
Field S	tudie	S								0						0.00			
Midtern	n exa	ams					(	)	0	000				10.00		10.00			
Others									0				0.00		0.00				
Einal E	Exams 1							6	60100						20.00				
Total W	I Work Load														98.00				
Total w Contrib	ork lo	bad/:	<del>30 hr.</del> erm (`	Year)	earn	ina Act	ivities	s to	4	00							2.93		
ECTS																	3.00		
Contrib	ution	of F	inal E	xam to	Suc	cess G	rade		_	60.00									
Total	Total							1(	00.00	)									
Measur Course		nt an	id Eva	luatio	n Tec	hnique	s Use	ed in th	е										
24	EC	TS /	WO	RK L	OAD	TAB	LE												
25 CONTRIBUTION OF LEAF												OUTC ATIO		S TO I	PROC	GRAM	ME		
		PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ	BPQ	29	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16	
ÖK1		0	0	0	0	0	0	0	0	0		0	0	0	0	0	0	0	

Contrib ution Level:	ution			2 low			3 Medium			4 High			5 Very High				
LO: Learning Objec							1	1			rogram Qualifica			1			
						) Ohio								<u> </u>	1		
ÖK8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK7	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK5	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK4	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
ÖK2	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	