

# ANIMAL PRODUCTS 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:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Dr. KADER 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:	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.
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	10	
21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	Introduction of the course and resources	

<b>2</b>	Milk composition-the formation of milk-milk hygiene	
<b>3</b>	Qualities of milk, Dairy Farms milk quantity measurement + + clean storage of raw and auxiliary materials	
<b>4</b>	Cleaning the air and the smell of milk + milk taken	
<b>5</b>	Separation of Oil + Milk + Milk Homogenization of Dairy Standardization	
<b>6</b>	Technology-Pasteurized Fluid Milk-UHT milk production	
<b>7</b>	Yogurt Production Technology ,Simple Yogurt Fruit Yogurt Production + Manufacturing+Production of Probiotic Yogurt + yogurt, buttermilk Production	
<b>8</b>	repeating courses and midterm exam	
<b>9</b>	Classification of the basic processes used in the production of meat products and meat products	
<b>10</b>	Emulsion technology	
<b>11</b>	Sausage production technology	
<b>12</b>	Salami production technology	
<b>13</b>	Fermented sausage technology	
<b>14</b>	Fermented sausage technology	

24	ECTS / WORK LOAD TABLE
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[illegible]

ÖK2	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
ÖK4	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
ÖK6	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
ÖK8	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
LO: Learning Objectives    PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			