

MILK AND DAIR PRODUCTS TECHNOLOGY II

1	Course Title:	MILK AND DAIR PRODUCTS TECHNOLOGY II
2	Course Code:	GIDZ204
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	4
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	2.00
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:	Dr. Öğr. Üyesi SÜREYYA SALTAN EVRENSEL
15	Course Lecturers:	Meslek Yüksek okulları yönetim kurullarının görevlendirdiği öğretim elemanları
16	Contact information of the Course Coordinator:	Öğr. Üyesi Dr. Süreyya Saltan EVRENSEL ssaltanev@gmail.com 0224 294 23 42
17	Website:	
18	Objective of the Course:	Cheese, milk powder and ice cream technology, learn, make checks
19	Contribution of the Course to Professional Development:	Teaching the basic principles of milk and dairy products technology and industrial production
20	Learning Outcomes:	
	1	Know what types of cheese production and
	2	The analysis of cheese
	3	The production of milk powder
	4	Knowing the production of ice cream
	5	The controls in the Dairy
	6	Ensure the operation and control of production lines
	7	Knowing how to use machines to milk processing
	8	Related to the field to run computer programs, records and documentation to gain the ability to make
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Presentation of the course and resources	
2	White cheese production	Cheese Making
3	The production of Cheddar cheese	Cheese Making
4	Processed cheese curd production + production	Cheese Making

5	Civil Cheese Production + Tulum Cheese Production	Cheese Making
6	Mihalic Cheese Production-Production Production + Van Herby Cheese Halloumi Cheese	Cheese Making
7	Some foreign cheese production	Cheese Making
8	Repeating courses, MIDTERM EXAM	
9	Milk production + Whey (PAS) production	Visit the factory, the production of milk powder
10	Whey (PAS), the production of dried milk products, storage of +	Visit the factory, the production of milk powder
11	Freezing Technology	Making Ice Cream
12	Preparation of ice cream mix	Making Ice Cream
13	Freezing of the mixture applied to control the front of the mix of transactions	Making Ice Cream
14	Ice-cream production in different	Making Ice Cream

22	Textbooks, References and/or Other Materials:	Süt Teknolojisi ders notları –Süreyya Saltan Evrensel
----	---	---

Activites			Number	Duration (hour)	Total Work Load (hour)
Theoretical			14	2.00	28.00
PRACTICAL LEARNING ACTIVITIES			14	2.00	28.00
Practicals/Labs			14	2.00	28.00
Midterm Exam			1	0.00	0.00
Self study and preperation			1	20.00	20.00
Homeworks			1	0.00	0.00
Home work-project			1	0.00	0.00
Projects			0	0.00	0.00
Field Studies			0	0.00	0.00
Total			3	100.00	20.00
Midterm exams			1	20.00	20.00
Others			0	0.00	0.00
Success Grade			1	20.00	20.00
Final Exams			1	20.00	20.00
Total Work Load					116.00
Total			100.00		3.87
Total work load/ 30 hr					
ECTS Credit of the Course					4.00
Course			The principle of Bursa Orduog University Associate and Undergraduate Education Regulation.		

24	ECTS / WORK LOAD TABLE
----	------------------------

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	1	1	1	1	1	1	1	1	1	1	1	1	0	0	0	0
ÖK2	2	2	1	2	2	2	3	3	2	2	2	3	0	0	0	0
ÖK3	3	3	3	4	4	4	4	4	4	4	4	4	0	0	0	0

ÖK4	3	4	4	4	4	4	4	5	5	4	4	4	0	0	0	0
ÖK5	3	3	3	4	4	5	4	4	5	4	4	4	0	0	0	0
ÖK6	3	4	4	4	3	4	4	5	5	4	4	4	0	0	0	0
ÖK7	3	3	3	4	4	4	4	3	4	4	4	4	0	0	0	0
ÖK8	3	4	4	5	4	4	4	5	5	4	4	4	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			