

MILK AND DAIRY PRODUCTS II

1	Course Title:	MILK AND DAIRY PRODUCTS 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:	3.00
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	Butter Technology
	2	Cheese production and varieties;
	3	Analyzes made on cheese;
	4	Milk powder production;
	5	Ice cream production;
	6	To carry out and evaluate controls in milk technology;
	7	Ensuring the functioning and control of production lines;
	8	Knowing how to use milk processing machines;
	9	
	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Presentation of the course and resources	
2	Butter Technology (processes starting from milk selection to cream production)	Butter analysis: acidity determination, milk fat determination, starch detection, other fat detection
3	Butter Technology (Detailed explanation of butter production stages from cream)	Moisture determination, salt determination, fatty acidity determination, Fat-free solids content determination, Peroxide number
4	Butter Technology (Errors in produced butter and correction of errors)	Pasteurization control, all microbiological analyses

5	General information about cheese production technology (Starting with milk selection, all the process steps applied to the milk to be made into cheese are explained in detail, taking into account the differences in cheese)	All analyses are performed on the milk to be used to make cheese (determination of preservatives in milk (hydrogen peroxide, formaldehyde, potassium dichromate, boric acid), bacterial activity tests).		
6	General information about cheese production technology (Starting with milk selection, all the process steps applied to the milk to be made into cheese are explained in detail, taking into account the differences in cheese)	General microorganism count, Coliform bacteria, E.coli, Mold and yeast count, Dry matter amount in milk, determination of non-fat dry matter, determination of fat in milk		
7	White cheese production, Kashar cheese production, Curd cheese production + Processed cheese production	Determination of dry matter in cheese, determination of acidity, determination of salt, determination of fat, pH determination, determination of protein, determination of ash, determination of strength in rennet		
8	Mihaliç Cheese Production Halloumi Cheese Production + Van Herb Cheese Production	Evaluation is requested by comparing the analyses made on different cheeses.		
9	Course repetition, MIDTERM EXAM			
10	Ice Cream Technology	Determination of preservatives in milk (hydrogen peroxide, formaldehyde, potassium dichromate, boric acid), bacterial activity tests, specific gravity, acidity, alcohol tests in milk.		
11	Ice Cream Technology	General microorganism count, Coliform bacteria, E.coli, Mold and yeast count, Dry matter amount in milk, determination of non-fat dry matter, determination of fat in milk		
12	Ice Cream Technology	Determination of dry matter, milk fat content, fat-free dry matter content, volume expansion, total sugar content in ice cream		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		acidity determination	2.00	28.00
Practicals/Labs		14	2.00	28.00
Self study/Weekend preparation		0	0.00	0.00
Homeworks		0	0.00	0.00
Projects		Sin Teknolojisi-Mustafa Mem	0.00	0.00
Field Studies		0	0.00	0.00
TERM LEARNING ACTIVITIES		NUMBER	WEIGHT	
Midterm exams			12.00	12.00
Others		0	0.00	0.00
Final Exams		1	22.00	22.00
Quiz		0	0.00	
Total Work Load				90.00
Total work load/ 30 hr				3.00
Final Exam		1	60.00	
ECTS Credit of the Course				3.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00		
Contribution of Final Exam to Success Grade		60.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course		Measurement and evaluation is carried out according to the principle of Bursa Uludağ 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	5	4	5	3	5	0	5	0	5	0	5	5	5	0	0	0
ÖK2	5	4	5	5	5	0	5	0	5	0	5	5	5	0	0	0
ÖK3	5	5	4	3	5	0	4	0	4	0	4	4	5	0	0	0
ÖK4	5	5	5	3	5	0	5	0	5	0	5	0	5	0	0	0
ÖK5	5	5	5	3	5	0	5	0	5	0	5	5	5	0	0	0
ÖK6	5	4	5	3	5	0	5	0	4	0	4	4	4	0	0	0
ÖK7	5	4	4	3	5	0	5	0	5	0	5	5	5	0	0	0
ÖK8	5	5	4	3	4	0	4	0	4	0	4	4	3	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			