

# DAIRY MICROBIOLOGY

1	Course Title:	DAIRY MICROBIOLOGY
2	Course Code:	STUZ106
3	Type of Course:	Compulsory
4	Level of Course:	Short Cycle
5	Year of Study:	1
6	Semester:	2
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:	"General microbiology" course to be achieved
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör.Dr. ENGIN YILMAZ
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	enginy@uludag.edu.tr, 224-2940924, Vocational School of Technical Science
17	Website:	
18	Objective of the Course:	Methods of analysis in accordance with legislation and to make the count of indicator microorganisms/evaluate, to make analyses of pathogenic microorganisms/ evaluate the microbiological analysis of milk and dairy products make / evaluate aimed to gain proficiency
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Make a count of indicator microorganisms
	2	To evaluate the count of indicator microorganisms
	3	Make analysis of pathogenic microorganisms
	4	Analysis to evaluate pathogenic microorganisms
	5	Microbiological analysis of milk and milk products to make
	6	Assess the microbiological analysis of milk and products
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21	Course Content:	
	<b>Course Content:</b>	
Week	Theoretical	Practice
1	Meeting and information about the course Mesophilic aerobic bacteria count milk and milk products	Mesophilic aerobic bacteria count milk and milk products
2	Coliform bacteria count milk and milk products	Coliform bacteria count milk and milk products
3	Milk and milk products enterococci (faecal streptococci) count	Milk and milk products enterococci (faecal streptococci) count
4	Dairy products, yeast and mold count	Dairy products, yeast and mold count

5	Searching for Salmonella in milk and milk products	Searching for Salmonella in milk and milk products
6	Staphylococcus aureus count milk and milk products	Staphylococcus aureus count milk and milk products
7	Milk and milk products and products of Bacillus cereus, Clostridium perfringens count + search	Milk and milk products and products of Bacillus cereus, Clostridium perfringens count + search
8	Topic occurrence, Midterm Exam	test questions to answer
9	Listeria counts monocytogenes milk and milk products	Listeria counts monocytogenes milk and milk products
10	Searching for milk and milk products of Pseudomonas aeruginosa	Searching for milk and milk products of Pseudomonas aeruginosa
11	Microbiological analyzes of raw milk	Microbiological analyzes of raw milk
12	Microbiological Analysis in Milk	Microbiological Analysis in Milk
13	Microbiological analysis of dairy products	Microbiological analysis of dairy products
14	Microbiological analysis of dairy products	Microbiological analysis of dairy products

22	Textbooks, References and/or Other Materials:	Food Microbiology and applications, and expanded 2 Print Ankara -2000 Merk Food Microbiology Editor: Prof. Dr. Kadir Halkman www.mikrobiyoloji.org
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23	Assesment
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Activites	Number	Duration (hour)	Total Work Load (hour)
Quiz	0	0.00	
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	3.00	42.00
Homeworks	0	0.00	0.00
Contribution of Term (Year) Learning Activities to Success Grade	50.00	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	2	18.00	36.00
Others	0	0.00	0.00
Measurement and Evaluation Techniques Used in the Final Exams	1	16.00	16.00
Total Work Load			150.00
Total work load/ 30 hr			5.00
ECTS Credit of the Course			4.00

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	5	5	5	1	4	3	5	3	1	4	1	0	0	0	0
ÖK2	5	5	5	5	1	4	2	4	3	5	4	4	0	0	0	0
ÖK3	5	5	5	5	1	4	3	5	3	1	4	1	0	0	0	0
ÖK4	5	5	5	5	1	4	2	4	3	5	4	4	0	0	0	0

ÖK5	5	5	5	5	1	4	3	5	3	1	4	1	0	0	0	0
ÖK6	5	5	5	5	1	4	2	4	3	5	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							