MII	LK AND CONCENTRA	TED D	PAIRY PRODUCTS TECHNOLOGY						
1	Course Title:	MILK AN	D CONCENTRATED DAIRY PRODUCTS TECHNOLOGY						
2	Course Code:	GESS006							
3	Type of Course:	Optional							
4	Level of Course:	Short Cy	cle						
5	Year of Study:	2							
6	Semester:	4							
7	ECTS Credits Allocated:	3.00							
8	Theoretical (hour/week):	1.00							
9	Practice (hour/week):	2.00							
10	Laboratory (hour/week):	0							
11	Prerequisites:	None							
12	Language:	Turkish							
13	Mode of Delivery:	Face to f	ace						
14	Course Coordinator:	Öğr.Gör.	CUMHUR BERBEROĞLU						
15	Course Lecturers:	M.Ertan	Güneş						
16	Contact information of the Course Coordinator:	cumber@ U.Ü KM\	⊉uludag.edu.tr, 0224 6768784, ∕O						
17	Website:								
18	Objective of the Course:	This course is for students with TS in accordance with the Turkish Food Codex and drinking milk, condensed and dried milk products aimed to gain qualification to the production of							
19	Contribution of the Course to Professional Development:								
20	Learning Outcomes:								
		1	Pasteurized and sterilized to produce drinking milk						
		2	Sterilized to produce drinking milk						
		3	To realize the production of milk powder						
		4	Drinking milk and milk powder to store						
		5							
		6							
		7							
		8							
		9							
		10							
21	Course Content:								
	Course Content:								
Week	Theoretical		Practice						
1	Pasteurised milk		Manufacturing laboratory presentation						
2	Pasteurised milk		Pre-technological processes applied to the production of pasteurized milk						
3	Sterilised drinking milk		Pasteurized milk production						
4	Sterilised drinking milk		Pre-technological processes applied to the production of sterilized milk						

5	Sterilised drinking milk		The production of sterilized milk						
6	Storage of drinking milk		Packaging and quality control of drinking milk						
7	Unsweetened condensed milk produ	ction	Evaporation techniques in the process of thickening						
8	Search for repeating courses and ex-	ams	-		_				
9	Unsweetened condensed milk produ Production of sweetened condensed		Unsweetened milk production in darkened						
10	Production of sweetened condensed	milk	Production of sweetened condensed milk						
11	Production of sweetened condensed Storage of condensed milk products		Storage of condensed milk products						
12	Production of milk powder		Storage and packaging						
13	Production of milk powder		Preparation of raw material, production of milk powder						
14	Storage of dried milk products		Year-end evaluation						
22	Textbooks, References and/or Other Materials:		Metin M., Dairy Technology 2005 Metin M, Milk Technology II, 2005						
23	23 Assesment								
TERM I	LEARNING ACTIVITIES	NUMBE R	WEIGHT						
Midterr Activit	m Exam tes	l1	Number	Duration (hour)	Total Work Load (hour)				
Finedre	Nan	1	60100	1.00	14.00				
Practic	als/Labs		14	2.00	28.00				
Sentsik	pulion of Trerpe (Atear) Learning Activitions Grade	es to	40190	1.00	14.00				
Homev			1	5.00	5.00				
Project	oution of Final Exam to Success Grade IS	<del>)</del>	80,00	5.00	5.00				
Field S	Studies		1	4.00	4.00				
Mener	rementand Evaluation Techniques Us	sed in the	1	5.00	5.00				
Othors									
Others			0	0.00	0.00				
Final E			0	0.00 10.00	10.00				
Final E			0						
Final E	xams		0		10.00				
Final E Total V Total w	kams Vork Load		1		10.00 95.00				

25		CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS														
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1 0	PQ11	PQ12	PQ1 3	PQ14	PQ15	PQ16
ÖK1	3	5	4	5	5	2	5	3	0	3	3	3	0	0	0	0
ÖK2	3	5	4	5	5	2	5	3	0	3	3	3	0	0	0	0
ÖK3	3	5	4	5	5	2	5	3	0	3	3	3	0	0	0	0
ÖK4	3	5	4	5	5	2	5	3	0	3	3	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																

Contrib	1 very low	2 low	3 Medium	4 High	5 Very High
ution					
Level:					