

# MILK AND CONCENTRATED DAIRY PRODUCTS TECHNOLOGY

1	Course Title:	MILK AND CONCENTRATED DAIRY PRODUCTS TECHNOLOGY	
2	Course Code:	GESS006	
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):	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 face	
14	Course Coordinator:	Öğr.Gör. CUMHUR BERBEROĞLU	
15	Course Lecturers:	M.Ertan Güneş	
16	Contact information of the Course Coordinator:	cumber@uludag.edu.tr, 0224 6768784, U.Ü KMYO	
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
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21	Course Content:		
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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	



<b>Contribution Level:</b>	<b>1 very low</b>	<b>2 low</b>	<b>3 Medium</b>	<b>4 High</b>	<b>5 Very High</b>
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