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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty** | Faculty of Technology |
| **GENERAL INFORMATION** |
| Study program  | Food technology and biotechnology |
| Study Module (if applicable) | Food technology/Biotechnology  |
| Course title | Technology of milk and dairy products |
| Level of study | ☒Bachelor ☐ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory☒ Elective |
| Semester  | ☒ Autumn ☐Spring |
| Year of study  | IV |
| Number of ECTS allocated | 6 |
| Name of lecturer/lecturers | dr Bojana Danilović |
| Teaching mode | ☒Lectures ☐Group tutorials ☐ Individual tutorials☒Laboratory work ☐ Project work ☒ Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| Introduction to the basics of milk properties, milk processing and production of dairy products. Getting of the theoretical knowledge necessary for the milk processing and dairy production. Achievement of better understanding of the processes involved in milk processing and production of different dairy products. |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| **Introduction to main physical and chemical characteristics of milk and its microbial composition. Primary and heat treatment of milk. Production of pasteurized and sterilised milk. Description of starter cultures used in dairy products. Production process of different dairy products. The main principles and technologies of cheese manufacturing.****Practical determination of the milk quality and characteristics. Analysis of the fermented dairy products. Determination of microbiological and chemical changes during the production of yogurt. Chemical analysis of different types of chesses.**  |
| **LANGUAGE OF INSTRUCTION** |
| ☒Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)☐Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **ASSESSMENT METHODS AND CRITERIA** |
| **Pre exam duties** | **Points** | **Final exam** | **points** |
| **Activity during lectures** | **10** | **Written examination** | **20** |
| **Practical teaching** | **10** | **Oral examination** | **40** |
| **Teaching colloquia** | **20** | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |