# **Course Description Form**

#### 1. Course Name:

Cheese Processing

### 2. Course Code:

CHPR466

#### 3. Semester / Year:

First semester (autumn)/2023-2024

## 4. Description Preparation Date:

1/2/2024

### 5. Available Attendance Forms:

Attendance lesson

## 6. Number of Credit Hours (Total) / Number of Units (Total): units

30 hours/30 units+ 45 hours/

## 7. Course administrator's name (mention all, if more than one name):

Name: dr. Azhar Ibrahim shukur

Email: azhar.Ibrahim@uomosul.edu.iq

Name: dr. Saif Ali Mohammed Email: saif ali@uomosul.edu.iq

#### 8. Course Objectives

#### Theoretical:

- Enabling the student to understand what is

related to cheese making and its types

- \* Enabling the student to know the most important types of cheese that are widespread in the world and in Iraq in particular
- \* Enabling the student to become familiar with the most important defects of cheese
- \* The student can judge the types of cheese

## practical:

Enabling the student to become familiar with the most important laboratory methods in studying and making cheese

### 9. Teaching and Learning Strategies

Theoretical:

Interactive lecture with the use of

practical:

Assigning group work and revealing

presentations – dialogue Discussion brainstorming - assigning tasks and reporting. students' skills - assignment Assignments to write a report for each experiment.

# 10. Course Structure

Week	Hours	Required Learning	Name of Unit or subject	Learning method	Evaluation
		Outcomes	•		method
First	2Theoretical	Theoretical:a 1/	Theoretical:	Theoretical:	Short exams,
	3Practical	Recognizes cheese	<b>Definition of cheese ar</b>		
		And its types	factors that	Writing style on	or discussions
		Practical:b 6/	<b>Determines the spread</b>		or discussions
		Tests different samples o		Direct dialogue st	
		rennet to determine its	another	practical:	
		strength	practical:	Assigning tasks a	]
			<b>Estimation of rennet</b>		
			strength	7	
Second	2Theoretical	Theoretical:a 2/	Theoretical:	Theoretical:	Short exams,
	3Practical	Differentiate between chee		Auditory methods	
		Dry and soft cheese	distribution and type	•	
			of work	the blackboard	
		practical:b 7/		Direct dialogue	
		practical is 77	Service: preparation	style	
		Discover the types of	The basics and their	practical:	
		bacterial cultures	activation	Assigning tasks a	
				reporting	
Third	2Theoretical	Theoretical:b 1/	Theoretical:	Theoretical:	Short exams,
	3Practical	Explains the effect of typ	Factors affecting	Auditory methods	assignments,
		Milk on cheese	characteristics	Writing style on	or discussions
		The resulting	Milk used in	the blackboard	
			Cheese making	Direct dialogue	
		practical :b 8/	And the relationship	•	
		Measures which type of		practical :	
		cheese is best	cheese	Assigning tasks a	
			practical:	reporting	
			Types of cowardice		
Fourth	2Theoretical 3Practical	Theoretical:c1/	Theoretical:	Theoretical:	Short exams,
	SFIactical	Write a brief overview of		Auditory methods	
		Heat effect	Factors affecting	Writing style on	or discussion
		On casein and salts	characteristics	the blackboard	
		4. 1.10/	Milk used	Direct dialogue	
		practical :b9/	In cheese making	style	
		Discover the types of	And the relationship	-	
		sensory tests conducted		Assigning tasks a	
		milk before making sof		reporting	
		white cheese.	practical :		
			White cheese industr		

			Tender.	
Fifth	2Theoretical	Theoretical:a3/	Theoretical:	Theoretical: Short exams,
	3Practical	<b>Explains the functions of</b>	The importance of	Auditory methods assignments,
		protein in cheese	milk components in	Writing style on or discussions
		protein in cheese practical :b10/	cheese making	the blackboard
		I <del>-</del>	C	
		Tests the purpose of wax	practical :	Direct dialogue
			Monterrey cheese	style
			industry	practical:
				Assigning tasks a
Sixth	2Theoretical		753 4	reporting
Sixui	3Practical	Theoretical:b2/	Theoretical:	Theoretical: Short exams,
	Ji racticai	<b>Determines the desired</b>	Microbe relationship	Auditory methods assignments,
		types of bacteria used in	By making cheese	Writing style on or discussion
		cheese making	practical :	the blackboard
		practical :c4/	Cheeder cheese	Direct dialogue
		Trying out how to make		style
		wall cheese		practical :
				Assigning tasks a
				reporting
Seventh	2Theoretical	Theoretical:a4/	Theoretical:	Theoretical: Short exams,
	3Practical	Explains the factors	Ways to cheese milk	Auditory methodsassignments,
		affecting rennet action	-	Writing style on or discussion
		and strength	practical :	the blackboard
		The resulting clot	Damiati cheese	Direct dialogue
		practical :c5/		style
		Explains adding salt to		practical:
		pasteurized milk		Assigning tasks a
		T and a second		reporting
eighth	2Theoretical	Theoretical:c2/	Theoretical:	Theoretical: Short exams,
	3Practical	He lists the qualities of	Materials and raw	Auditory methods assignments,
		good annatto	materials used in	Writing style on or discussion
		practical :c6/	cheese making	the blackboard
		Continue to the chemical	O	Direct dialogue
		analysis of Ushari chees	Ushari cheese	style
		And baisa cheese.	Condit cheese	practical:
		Tina baisa circesc.		Assigning tasks a
				reporting
Ninth	2Theoretical	Theoretical:a5/	Theoretical:	Theoretical: Short exams,
	3Practical	Familiar with milk	General steps for	Auditory method assignments,
		processing methods	making cheese	Writing style on or discussion
		processing methods practical :c7/	practical:	the blackboard
		_	Types of stabilizers	
			in processed cheese	Direct dialogue style
		•	m processed cheese	
		cheese		practical:
				Assigning tasks a
Tenth	2Theoretical	Theometical: 2/	Conord store for	reporting  Theoretical: Short average
ı cılul	3Practical	Theoretical:c3/	General steps for	Theoretical: Short exams,
		Explains the purpose of	making cheese	Auditory method assignments,
		scalding	practical :	Writing style on or discussions
		practical :c8/	The degree of aging	the blackboard
		It checks the degree of	cheese over a differen	Direct dialogue st

different period of time    2Theoretical   3Practical   3		T	• • •	• 1 64•	4. 1	
Theoretical   3Practical   3P			aging of cheese over a	period of time	practical:	
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#### 11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports .... etc . The average is calculated from 25 for theory, as well as for practical, with an average of 15.

## 12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	Book on making cheese and fermented milk (Abdul	
required textbooks (carriodial books, if arry)	Muttalib, Salim)	
Main references (sources)	Many books and magazines related to food processing	
	Many hooks and magazines, including Tachnal	
Recommended books and references (scientific		
journals, reports)	of Cheese Making Journal of Dairy Science	
Journals, reports)		
Electronic References, Websites	Internet sites such as Google	
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Instructor of theoritical part

Instructor of practical part

dr. Azhar ibrahim shukur

dr. Saif ali mohammed

Chairman of the scientific committee

Head of the department of Food science

Prof. Dr. Moafak mahmood ahmed

Prof. Dr. Sumaya khalaf badawi