Course Description Form

1. Course Name:

Principles of Dairy

2. Course Code:

PRPD227

3. Semester / Year:

First semester (fall) / 2023-2024

4. Description Preparation Date:

1\2\2024

5. Available Attendance Forms:

Presence

6. Number of Credit Hours (Total) / Number of Units (Total)

2 theoretical hours + 3 practical hours (75 hours) / 3.5 units

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

Name: M.D. Zaman Nadhim Taher

Email: M.D. Saif Ali

8. Course Objectives

theoretical:

Enabling the student to understand and absorb what is related to dairy principles

And its relationship to the dairy industry and its preservati

- Enabling the student to know the most important method preserving milk
- Enabling the student to become familiar with the most important sources of contamination in milk
- Empowering the student with the ability to detect types o spoilage in milk
- The student can judge the types of milk and how quickly it spoils

practical:

Enabling the student to become familiar with the nimportant laboratory methods for detection and to become familiar with the most important analytical methods analyzing milk products

9. Teaching and Learning Strategies

theoretical:

- -Interactive lecture
- Brainstorming
- Dialogue and discussion
- Assigning tasks and reporting
- Presentations of models of milk spoilage due to microbial contamination
- He is assigned to prepare a diligence report and discuss it with the students

practical:

- Assigning group work to reveal leadership skills
- Assigning tasks and reporting for each experiment

10. Course Structure

Week	Hours	Required Learning	Unit or subject name	Learning method	Evaluation
		Outcomes			method
1	2Theoretical 3Practical	THEORETICAL B1: The student evaluates dairy and the positive and negative relationship with the composition of dairy products	THEORETICAL Milk Definitions - Factors Affecting milk composition practical: Sampling methods	THEORETICAL audio methods, Writing on the board Direct dialogue style PRACTICAL Assigning tasks	Shortexams, assignments, discussions

		PRACTICAL:		and reports	
		C5: Checks the method			
		of receiving the milk			
2	2Theoretical	THEORETICAL	THEORETICAL	THEORETICAL	Shortexams,
	3Practical	C1: The student learns	Physical properties of	audio methods,	assignments,
		to study and identify	milk	Writing on the board	discussions
		all the properties of		Direct dialogue	
		milk		style	
		PRACTICAL:	practical:	PRACTICAL	
		B6: Detects sensory	Sensory tests and milk	Assigning tasks	
		tests of milk	judging	and reports	
3	2Theoretical	THEORETICAL	THEORETICAL	THEORETICAL	Shortexams,
	3Practical	B2: The student learns	Water-fat-lactose	audio methods,	assignments,
		about examining the	practical :	Writing on the board	discussions
		chemical composition	Estimating the	Direct dialogue	
		of fat, lactose, and	percentage of fat in	style	
		water PRACTICAL :	milk	PRACTICAL	
		B7: Measures the		Assigning tasks	
		percentage of fat in		and reports	
		milk			
4	2Theoretical	THEORETICAL	THEORETICAL	THEORETICAL	Shortexams,
	3Practical	A1: The student	Protein estimation	audio methods,	assignments,
		examines the	practical:	Writing on the board	discussions
		laboratory analysis	Milk adulteration and	Direct dialogue	
		and estimation of	methods for detecting	style PRACTICAL	
		types of milk proteins PRACTICAL:	it		
		C6: Discovers		Assigning tasks	
		methods of milk		and reports	
		adulteration			
5	2Theoretical	THEORETICAL	theoretical	THEORETICAL	Shortexams,
3	3Practical	C2: The student	Enzymes - salts	audio methods,	assignments,
	Ji iacticai	analyzes, estimates	Mineral - vitamins	Writing on the board	
		and studies the	practical:	Direct dialogue	uiscussions
		chemical composition	Bacteriological	style	
		of milk	examinations of milk	PRACTICAL	
		practical:		Assigning tasks	
		C7: Tests the level of		and reports	
		contamination in milk		1	
		and methods for			
		detecting			
		contamination			
6	2Theoretical	THEORETICAL	THEORETICAL	THEORETICAL	Shortexams,
	3Practical	C3: The student judges	Microbiology in	audio methods,	assignments,
		the detection of	the milk	Writing on the board	discussions
		contaminants in milk	practical :	Direct dialogue	
		and milk products	Estimation of milk	style	
		practical:	acidity	PRACTICAL	
		B8: Try different types		Assigning tasks	
		of acidity		and reports	
	Oml · ·	measurements in milk	munoperator:	minor rate : :	01 .
7	2Theoretical	THEORETICAL	THEORETICAL	THEORETICAL	Shortexams,
	3Practical	C4: The student	Transmitted diseases	audio methods,	assignments,
		studies and reviews	Milk road	Writing on the board	discussions
		infectious diseases	practical:	Direct dialogue	
	1	and determines their	Detection of milk	style	
		2211222	L-1 C- 1-1		
		causes	taken from cattle	PRACTICAL	
		practical:	taken from cattle infected with mastitis	Assigning tasks	

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14 2Theoretical THEORETICAL THEORETICAL Shortexams,	14	2Theoretical		THEORETICAL	THEORETICAL	Shortevame
3Practical B5: The student identifies A field visit to a dairy audio methods, assignments,	14					
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on human health, and the a report on the Direct dialogue					_	210043310113

			croorganisms	style		
		public health		mmon in milk	PRACTICAL	
		PRACTICAL:		ntamination	Assigning tasks	
		C11: Testing the		actical:	and reports	
		manufacture of mi		nufacture of milk		
		ice		cream		
15	2Theoretical	THEORETICAL	I	IEORETICAL	THEORETICAL	Shortexams,
	3Practical	e1 The student A5:		ield visit to a food	audio methods,	assignments,
		The student		tory and submitting	Writing on the board	discussions
		experiences the typ	· I	eport on	Direct dialogue	
		of work steps in da		croorganisms	style	
		factories		mmon in food	PRACTICAL	
		PRACTICAL:		ntamination	Assigning tasks	
		B14: Experiment w		actical :	and reports	
		making water ice	Wa	ater ice industry		
11	. Course Evaluation					
t	Calendar methods		Calenda	r date (week)	I I	Relative weight
						%
1	Report 1		fourth week			2.5
2	Report 2		The fifth week			2.5
3	Short test (1) Quiz		the sixth week			2
4	Short test (2) Quiz		The fourteenth week			2
5	Short test (3) Quiz		The fifteenth week			1
6	Semester test (1)		the sixth week			7.5
7	Semester test (2)		The eleventh week is difficult			7.5
8	Final theoretical test		Final semester exams			40
9	Practical Laboratory project		The fifteenth week			5
10	Laboratory evaluation		The third and fifth week			2
11	Practical short test (1) Quiz		The first week			1
12	Short practical test (2) Quiz		fourth week			0.5
13		1		teenth week	1	1
14	Practical test		Weeks 6, 8, 9, 10, 11, 12 and 13		5.5	5.5
15	Final practical test Final se		nester exams	20	20	
	the total 100		100		100%	100%
12. Learning and Teaching Resources						
Required textbooks (curricular books, if any)			General dairy principles, Al-Shabibi			
Main references (sources)			Scientific journals and articles			
Reco	Recommended books and references (scientific journals,			Specialized books in the field of dairy science and its produ		
reports)			General dairy principles, Jamal al-Din Abdel Tawab			
Elec	Electronic References, Websites			Ścientific electronic websites specialized in studying milk		
=.55510 1 (5/5/6/1000), 17050/100			its processing			

Instructor of theoritical part

Instructor of practical part

Dr. Zaman nadhim taher

Dr.Saif Ali

Chairman of the scientific committee

Head of the department of Food science

Prof. Dr. Moafak mahmood ahmed	Prof. Dr. Sumaya khalaf badawi

وصف مقرر مادة مبادئ الالبان-انكليزي-23-24

اسم الملف:

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المرحلة الثانية\الكورس الاول\4- مبادئ البان\النهائي

القالب:

Ministry of Higher Education and Scientific Research

العنوان: الموضوع:

الكاتب: Lez

الكلمات الأساسية:

تعليقات:

تاريخ الإنشاء: 10:55:00 2024/04/18

رقم التغيير:

الحفظ الأخير بتاريخ: 10:55:00 2024/04/18

الحفظ الأخير بقلم: Acer

زمن التحرير الإجمالي: 1 دقيقة

الطباعة الأخيرة: 11:44:00 2024/04/18

منذ آخر طباعة كاملة

عدد الصفحات:

عدد الكلمات: 1,496 (تقريباً) عدد الأحرف: 8,528 (تقريباً)



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