

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):

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Name : dr. Saif Ali Mohammed

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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.

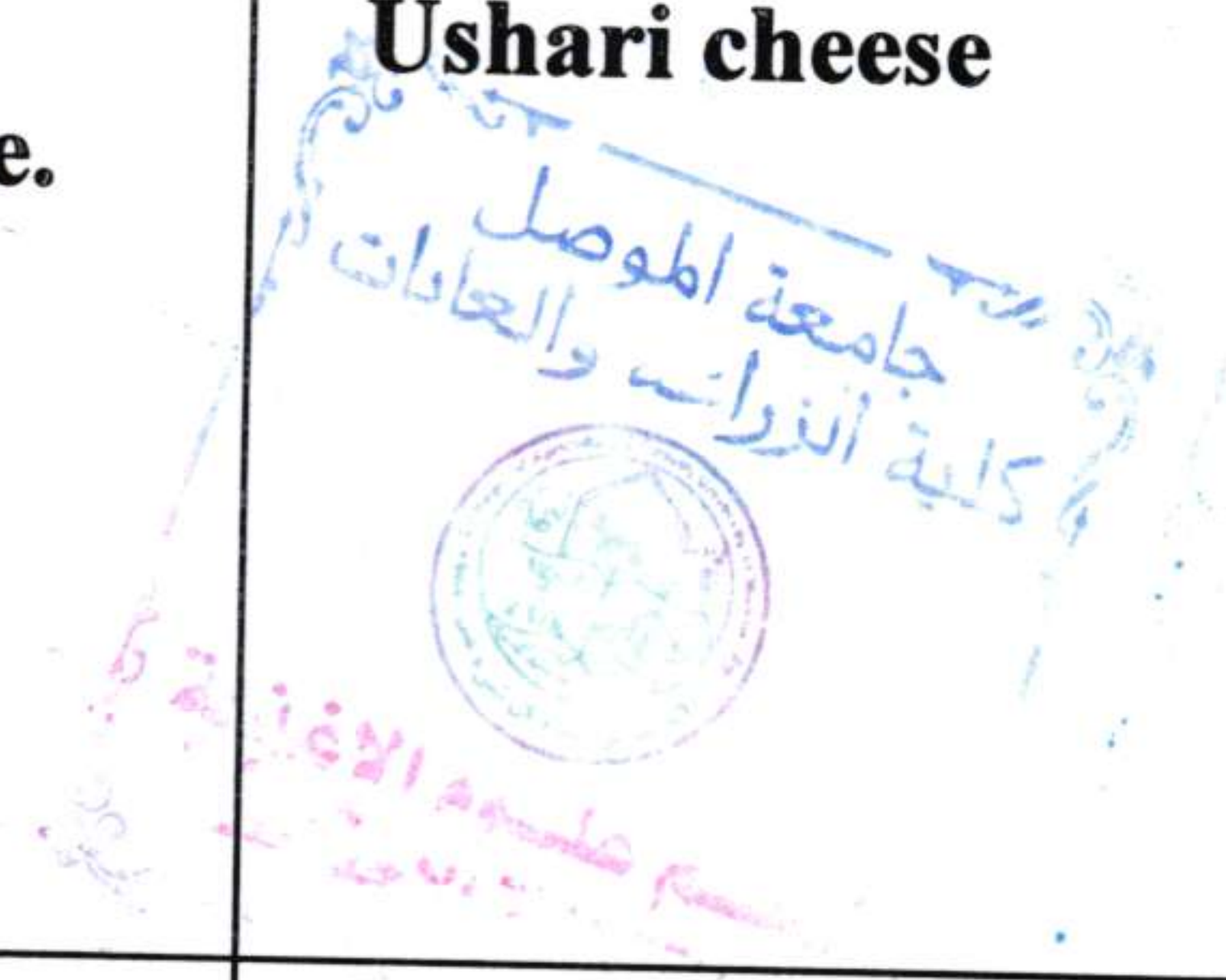
students' skills - assignment Assignments to write a report for each experiment.



10. Course Structure

Week	Hours	Required Learning Outcomes	Name of Unit or subject	Learning method	Evaluation method
First	2Theoretical 3Practical	Theoretical:a 1/ Recognizes cheese And its types Practical:b 6/ Tests different samples of rennet to determine its strength	Theoretical: Definition of cheese and factors that Determines the spread of one type rather than another practical: Estimation of rennet strength	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments , or discussions
Second	2Theoretical 3Practical	Theoretical:a 2/ Differentiate between cheese Dry and soft cheese practical :b 7/ Discover the types of bacterial cultures	Theoretical: Geographic distribution and types of work Service: preparation The basics and their activation	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments , or discussions
Third	2Theoretical 3Practical	Theoretical:b 1/ Explains the effect of type Milk on cheese The resulting practical :b 8/ Measures which type of cheese is best	Theoretical: Factors affecting characteristics Milk used in Cheese making And the relationship of this to the resulting cheese practical : Types of cowardice	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments , or discussions
Fourth	2Theoretical 3Practical	Theoretical:c1/ Write a brief overview of Heat effect On casein and salts practical :b9/	Theoretical: Factors affecting characteristics Milk used In cheese making And the	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style	Short exams, assignments , or discussions

		Discover the types of sensory tests conducted on milk before making soft white cheese .	relationship of this to the resulting cheese practical : White cheese industry Tender .	practical : Assigning tasks and reporting	
Fifth	2Theoretical 3Practical	Theoretical:a3/ Explains the functions of protein in cheese practical :b10/ Tests the purpose of waxing	Theoretical: The importance of milk components in cheese making practical : Monterrey cheese industry	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Sixth	2Theoretical 3Practical	Theoretical:b2/ Determines the desired types of bacteria used in cheese making practical :c4/ Trying out how to make wall cheese	Theoretical: Microbe relationship By making cheese practical : Cheeder cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Seventh	2Theoretical 3Practical	Theoretical:a4/ Explains the factors affecting rennet action and strength The resulting clot practical :c5/ Explains adding salt to pasteurized milk	Theoretical: Ways to cheese milk practical : Damiati cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
eighth	2Theoretical 3Practical	Theoretical:c2/ He lists the qualities of	Theoretical: Materials and	Theoretical: Auditory	Short exams,

		<p>good annatto practical :c6/ Continue to the chemical analysis of Ushari cheese And baisa cheese.</p>	<p>raw materials used in cheese making practical : Ushari cheese</p> 	<p>methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting</p>	<p>assignmen ts, or discussion s</p>
Ninth	2Theoretic al 3Practical	<p>Theoretical:a5/ Familiar with milk processing methods practical :c7/ Find out the types of stabilizers in processed cheese</p>	<p>Theoretical: General steps for making cheese practical : Types of stabilizers in processed cheese</p>	<p>Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting</p>	<p>Short exams, assignmen ts, or discussion s</p>
Tenth	2Theoretical 3Practical	<p>Theoretical:c3/ Explains the purpose of scalding practical :c8/ It checks the degree of aging of cheese over a different period of time</p>	<p>General steps for making cheese practical : The degree of aging of cheese over a different period of time</p>	<p>Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting</p>	<p>Short exams, assignments , or discussions</p>
Eleventh	2Theoretical 3Practical	<p>Theoretical:b3/ Documents the purpose of the grinding or milling practical :c9/ Explains the types of dry cheeses</p>	<p>Theoretical: General steps for making cheese practical : Dry types of cheese</p>	<p>Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting</p>	<p>Short exams, assignments , or discussions</p>
Twelveth	2Theoretical 3Practical	<p>Theoretical:b4/ Multiple packaging</p>	<p>Theoretical: General steps for making cheese</p>	<p>Theoretical: Auditory methods</p>	<p>Short exams, assignments</p>

		methods Cheese and raw materials Used in packaging practical :d1/ Discover the types of cheese aging methods	practical : Types of cheese aging methods	Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	, or discussions
Thirteenth	2Theoretical 3Practical	Theoretical:c4/ Explains the required conditions Availability in settlement rooms practical :d2/ Distinguish between types of enzymatic cheeses.	Theoretical: General steps for making cheese practical : Any type of enzymatic cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, , or discussions
Fourteenth	2Theoretical 3Practical	Theoretical:b5/ Regulated by humidity levels And the best temperature To settle the cheese practical :d3/ Testing which type of packaging is best for packaging dry cheese	Theoretical: Conditions for Ripening cheese practical : What type of packaging is best for wrapping dry cheese?	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, , or discussions
Fifteenth	2Theoretical 3Practical	Theoretical:e1/ A scientific and field visit to a dairy factory and submitting a report on manufacturing methods for dairy products practical :d4/ He tests which types of cheese taste best	Theoretical: Solve the problem practical : Which types of cheese taste better?	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, , or discussions

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 Muttalib, Salim)
Main references (sources)	Many books and magazines related to food processing
Recommended books and references (scientific journals, reports...)	Many books and magazines, including Technology of Cheese Making Journal of Dairy Science
Electronic References, Websites	Internet sites such as Google

Instructor of theoretical part

dr. Azhar ibrahim shukur

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Instructor of practical part

dr. Saif ali mohammed

الأستاذ الدكتور

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