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.

Assignments to write a report for each experiment.

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Week	Hours	Required Learning Outcomes	Name of Unit or subject	Learning method	Evaluation
First	2Theoretical 3Practical	Theoretical:a 1/	Theoretical:	Theoretical:	method Short
	Ji iacticai	Recognizes cheese	Definition of cheese	Auditory	exams,
		And its types Practical:b 6/ Tests different	and factors that	methods	assignment
			Determines the	Writing style on	, and a second
			spread of one type	the blackboard	
		samples of rennet	rather than another	Direct dialogue	
		to determine its	practical:	style	
		strength	Estimation of	practical:	
			rennet strength	Assigning tasks	
Second	2Thornetical			and reporting	
Sccolid	2Theoretical 3Practical	Discontinuation 2/	Theoretical:	Theoretical:	Short
		Differentiate between cheese	Geographic	Auditory	exams,
		Dry and soft cheese practical:b 7/ Discover the types of bacterial cultures	distribution and	methods	assignment
			types of work	Writing style on	
				the blackboard	or
			Service:	Direct dialogue	discussions
			preparation	style	
			The basics and	practical:	
			their activation	Assigning	
				tasks and	
Third	2Theoretical			reporting	
- 1111 u	2D1	Theoretical. Di	Theoretical:	Theoretical:	Short
		Explains the effect of	Factors affecting	Auditory	exams,
		type	characteristics	methods	assignments
	I	Milk on cheese	Milk used in	Writing style on	,
		The resulting	Cheese making	the blackboard	or
			And the	Direct dialogue	discussions
			relationship of this	style	
		Measures which type	to the resulting	practical:	
		of cheese is best	cheese	Assigning	
			practical:	tasks and	
ourth	2Theoretical Theoretical (1/2)		Types of cowardice	reporting	
our til	2D	Write a brief overview of	Theoretical:	Theoretical:	Short exams,
				Auditory	assignments
			Factors affecting	methods	,
		·	characteristics	Writing style on	or
			Milk used	the blackboard	discussions
		areatical ska/	In cheese making	Direct dialogue	
		practical:b9/	And the	style	

		Discover the types of	malatianahin af this		
		sensory tests	relationship of this	-	
		conducted on milk	to the resulting cheese	Assigning	6/-
		before making soft	practical:	tasks and	-1206 = Da
		white cheese.	White cheese	reporting	345
			industry	de l'herre	
			Tender.	· San Andrews	
Fifth	2Theoretic	Theoretical.as/	Theoretical:	Theoretical:	Short
	al 3Practical	Explains the functions			
	Ji iacticai	of protein in cheese	milk components	methods	exams, assignmen
		practical:b10/	in cheese making	Writing style	
		Tests the purpose of	practical:	on	ts,
		waxing	Monterrey cheese	the	discussion
			industry	blackboard	discussion
			Interest y	Direct	S
				NAMES OF THE PERSON OF T	
				dialogue	
				style	
				practical:	
				Assigning	
				tasks and	
Sixth	2Theoretic	The secretical hard		reporting	
OI/XVII	al	Theoretical:b2/	Theoretical:	Theoretical:	Short
	3Practical	Determines the	Microbe	Auditory	exams,
		desired types of	relationship	methods	assignmen
		bacteria used in	By making cheese	Writing style	ts,
		cheese making	practical:	on	or
		practical :c4/	Cheeder cheese	the	discussion
		Trying out how to		blackboard	S
		make wall cheese		Direct	
				dialogue	
				style	
				practical:	
				Assigning	
				tasks and	
				reporting	
Seventh	1	Theoretical:a4/	Theoretical:	Theoretical:	Chart
	al	Explains the factors	Ways to cheese	Auditory	Short
	3Practical	affecting rennet	milk	methods	exams,
		action and strength			assignmen
		The resulting clot	practical:	Writing style	ts,
		practical :c5/	Damiati cheese	on	or
		Explains adding salt	Damiau cheese	hlastrhasud	discussion
		to pasteurized milk		blackboard	S
		to pasteur izeu mink		Direct	
				dialogue	
				style	
				practical:	
				Assigning	
				tasks and	
eighth	2Theoretic			reporting	
/ 1 /*		Theoretical:c2/	Theoretical:	Theoretical:	Short
, ignun	al	He lists the qualities of	Materials and	•	

		good annotte			
		good annatto	raw materials	methods	assignmen
		practical:c6/	used in cheese	Writing style	ts,
		Continue to the	making	on	or
		chemical analysis of	practical:	the	discussion
		Ushari cheese	Ushari cheese	blackboard	S
		And baisa cheese.		Direct	
			1 06/20/de 100)	dialogue	
			July 9	style	
			(1 2 5)	practical:	
		- 6	(Comment of the second of the	Assigning	
			Licay, and Line	tasks and	
			La Maria Kana	reporting	
Ninth	2Theoretic	Theoretical:a5/	Theoretical:	Theoretical:	Classia
	al 2D	Familiar with milk	General steps for	19.5	Short
	3Practical	processing methods	making cheese	Auditory	exams,
		practical :c7/	practical:	methods	assignmen
		Find out the types of	Types of	Writing style	ts,
		stobili		on	or
		processed cheese	stabilizers	the	discussion
		processed encese	in processed	blackboard	S
			cheese	Direct	
				dialogue	
				style	
				practical:	
				Assigning	
				tasks and	
Tenth	OThe matin 1			reporting	
1 enun	2Theoretical 3Practical	Theoretical:c3/	General steps for	Theoretical:	Short
	Ji iactical	Explains the	making cheese	Auditory	exams,
		purpose of	practical:	methods	assignments
		scalding	The degree of aging		assignments
			of cheese over a	the blackboard	or
		It checks the degree	74.00	Direct dialogue	discussions
		of aging of cheese	time	style	uiscussions
		over a different		practical:	
		period of time		Assigning	
				tasks and	
	TE I			word and	
				reporting	1
Eleventh		Theoretical:b3/	Theoretical	Theoreticale	C1 ₂ and
Eleventh	2 Drootice1	Theoretical:b3/ Documents the	Theoretical: General steps for	Theoretical:	Short
Eleventh	2 Drootice1	Documents the	General steps for	Theoretical: Auditory	exams,
Eleventh	3Practical	Documents the purpose of the	General steps for making cheese	Theoretical: Auditory methods	
Eleventh	3Practical	Documents the purpose of the grinding or milling	General steps for making cheese practical:	Theoretical: Auditory methods Writing style on	exams,
Eleventh	3Practical	Documents the purpose of the grinding or milling practical:c9/	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard	exams, assignments, or
Eleventh	3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue	exams, assignments,
Eleventh	3Practical	Documents the purpose of the grinding or milling practical:c9/	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style	exams, assignments, or
Eleventh	3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical:	exams, assignments, or
Eleventh	3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning	exams, assignments, or
Eleventh	3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical:	exams, assignments, or
	3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of dry cheeses	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning	exams, assignments, or
	3Practical 2Theoretical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of dry cheeses Theoretical:b4/	General steps for making cheese practical: Dry types of cheese Theoretical:	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks and	exams, assignments, or discussions
	3Practical 2Theoretical 3Practical	Documents the purpose of the grinding or milling practical :c9/ Explains the types of dry cheeses Theoretical:b4/	General steps for making cheese practical: Dry types of cheese	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks and reporting	exams, assignments, or

				T	_
		Chasse and recover	practical:	Writing style on	9
		Cheese and raw	Types of cheese	the blackboard	
		materials	aging methods	Direct dialogue	discussions
		Used in packaging		style	
		practical:d1/	106/de/ladio 1	practical:	
		Discover the types of	النائ	Assigning	
		cheese aging methods	1 25g	tasks and	
			6 - (1)	reporting	
Thirteenth	2Theoretical	Theoretical:c4/	Theoretical:	Theoretical:	Short
	3Practical	Explains the required	General steps for	Auditory	exams,
		conditions	making cheese	methods	assignments
		Availability in	practical:	Writing style	and British
		settlement rooms		on	or
		practical:d2/	Any type of	the	discussions
		-		blackboard	aiscussions
			enzymatic cheese		
				Direct dialogue	
		cheeses.		style	
				practical:	
				Assigning	
				tasks and	
				reporting	
Fourteenth	2Theoretical	Theoretical:b5/	Theoretical:	Theoretical:	Short
	3Practical	Regulated by		Auditory	exams,
		humidity levels	Conditions for	methods	assignment
		And the best	Ripening cheese	Writing style	s,
		temperature	practical:	on	or
		To settle the cheese	What type of	the	discussions
		practical :d3/	packaging is best	blackboard	uiscussions
		Testing which type of	for wrapping dry	Direct dialogue	
		packaging is best for	cheese?	style	
		packaging dry cheese	CHCCSC.		
		packaging dry cheese		practical:	
				Assigning	
				tasks and	
Eifeanth	OTheoretical			reporting	
Fifteenth	2Theoretical 3Practical	Theoretical:e1/	Theoretical:	Theoretical:	Short
	Ji iacticai	A scientific and field		Auditory	exams,
		visit to a dairy factory	Solve the problem	methods	assignments
		and submitting a		Writing style	,
	-5	report on	practical:	on	or
		manufacturing	Which types of	the	discussions
		methods for dairy	cheese taste better?	blackboard	
		products		Direct dialogue	
				style	
		practical :d4/			
		He tests which types of		practical:	
		cheese taste best		Assigning	
				tasks and	
				reporting	
11. C	ourse Eval	uation			

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

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	Many books and magazines, including Technole		
journals, reports)	of Cheese Making Journal of Dairy Science		
Electronic References, Websites	Internet sites such as Google		

Instructor of theoritical part

dr. Azhar ibrahim shukur

Instructor of practical part

dr. Saif ali mohammed

الاستاذ اللك كتور

Chairman of the scientific committee

Prof. Dr. Moafak mahmood ahmed

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi

