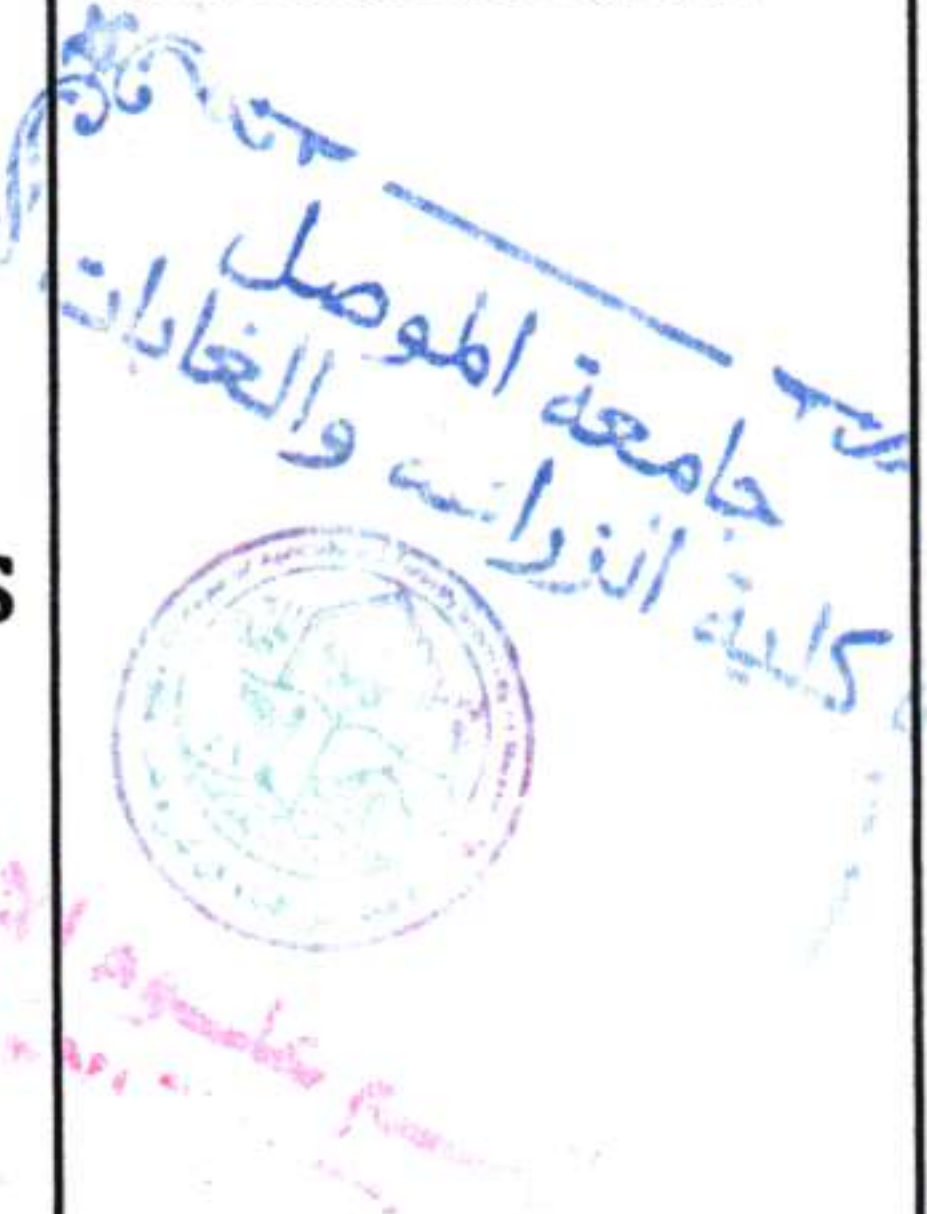


## Course Description Form

<b>1. Course Name:</b>	
Dairy microbiology	
<b>2. Course Code:</b>	
DAMI372	
<b>3. Semester / Year:</b>	
Second semester (spring) / 2023-2024	
<b>4. Description Preparation Date:</b>	
1/2/2024	
<b>5. Available Attendance Forms:</b>	
Presence	
<b>6. Number of Credit Hours (Total) / Number of Units (Total)</b>	
2 theoretical hours + 3 practical hours (75 hours) / 3.5 units	
<b>7. Course administrator's name (mention all, if more than one name)</b>	
Name: Dr.Shaymaa Jawad Mahmood Ruaa Adil Hamed	
<b>8. Course Objectives</b>	
<p><b>Theoretical</b></p> <ul style="list-style-type: none"> <li>- Enabling the student to understand everything related to dairy microbiology</li> <li>- Enabling the student to know the sources of contamination of milk and its products</li> </ul> <p><b>In microbiology</b></p> <ul style="list-style-type: none"> <li>- Enabling the student to become familiar with the genera of lactic acid bacteria</li> <li>- Enabling the student to reveal the relationship of microorganisms to each other</li> <li>- The student can determine the methods of eliminating polluted neighborhoods</li> </ul> <p><b>For dairy products</b></p> <ul style="list-style-type: none"> <li>- Enable the student to know the prefixes used in milk products</li> </ul>	<p><b>Practical</b></p> <ul style="list-style-type: none"> <li>- Enabling the student to become familiar with the most important laboratory methods for detection Dairy microbiology and practical experiments to diagnose biology Contaminated dairy products</li> </ul>
<b>9. Teaching and Learning Strategies</b>	
<p><b>Theoretical</b></p> <ul style="list-style-type: none"> <li>- Interactive lecture</li> <li>- Brainstorming</li> <li>- Dialogue and discussion</li> <li>- Assigning reports</li> <li>-Conducting monthly and daily examinations</li> </ul>	<p><b>Practical</b></p> <ul style="list-style-type: none"> <li>Assigning group work to reveal the student's leadership skills</li> <li>Assigning tasks and reports for each experiment</li> </ul>

## 10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	2Theoretical 3Practical	<b>THEORETICAL</b> B1;The student explains the concept of milk A medium for the growth of microorganisms <b>PRACTICAL</b> B6;Familiar with sampling method For parts of Microbial I examinations	<b>Theoretical</b> Milk as a growth medium Microscopic microbes <b>Practical</b> Samples are prepared for examination Microbial	<b>THEORETICAL</b> audio methods, Writing on the board Direct dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
2	2Theoretical 3Practical	<b>Theoretical</b> C1;The student knows how milk is contaminated And its products <b>Practical</b> B7;Proficient in reduction tests Tinctures	<b>Theoretical</b> Sources of milk contamination With microbes <b>Practical</b> Dye Reduction assays	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
3	2Theoretical 3Practical	<b>Theoretical</b> B2;The student determines the genera of bacteria Producing lactic acid <b>Practical</b> C4;Distinguishes the most important characteristics of bacteria colon	<b>Theoretical</b> Lactic acid bacteria genera <b>Practical</b> Methods for Detecting coli bacteria	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
4	2Theoretical 3Practical	<b>Theoretical</b> B3,b4;The student gets to know the most important types Related fungi With dairy products <b>Practical</b> B8;Familiar with detection methods coliform bacteria	<b>Theoretical</b> For important microbes in Milk and its products - molds - Yeasts - viruses <b>Practical</b> Standard method of detection coli bacteria	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
5	2Theoretical 3Practical	<b>Theoretical</b> C2;The student gets to know the most important types Viruses and their ways of spreading <b>Practical</b>	<b>Theoretical</b> Important microbes in Milk and its products - molds - Yeasts - Viruses <b>Practical</b>	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b>	Shortexams, assignments, discussions

		D2; Explains ways to differentiate between The two types of depend bacteria For colon group	IMVC tests	Assigning tasks and reports	
6	2Theoretical 3Practical	<b>Theoretical</b> A1; The student masters methods of eliminating Contamination of milk with microorganisms <b>Practical</b> B9; Explains methods for counting milk bacteria	<b>Theoretical</b> Ways to control Milk microbes <b>Practical</b> Methods for counting milk bacteria	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
7	2Theoretical 3Practical	<b>Theoretical</b> A2; The student is familiar with natural inhibitors And produced by living things Microscopic <b>Practical</b> B10; Explains the sources of milk contamination	<b>Theoretical</b> Natural inhibitors in the milk <b>Practical</b> Sources of raw milk contamination	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions 
8	2Theoretical 3Practical	<b>Theoretical</b> C3; Proficient in detecting microbes in the milk <b>Practical</b> C5; Scientific visit (in which he learns about the corresponding laboratories in sciences)	<b>Theoretical</b> Market milk microbiology <b>Practical</b> Scientific visit	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
9	2Theoretical 3Practical	<b>Theoretical</b> A3; The student is familiar with everything related to Prefixes <b>Practical</b> C6; The milk is judged to be free of disease-causing microbes Mastitis	<b>Theoretical</b> Microbiology of prim <b>Practical</b> Tests of milk produced from infec livestock Udder	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
10	2Theoretical 3Practical	<b>Theoretical</b> A4; The student is proficient in microbiology Fermented and	<b>Theoretical</b> Dairy microbiology Fermented and therapeutic <b>Practical</b>	<b>THEORETICAL</b> audio methods, Writing on the Board Direct	Shortexams, assignments, discussions

		therapeutic dairy products <b>Practical</b> C7; Proficient in laboratory examination For raw milk and pasteurized milk	Raw milk tests And pasteurized milk	Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	
11	2Theoretical 3Practical	<b>Theoretical</b> A5; The student is familiar with the most important microbes Related to cream and butter <b>Practical</b> B11; Proficient in microbial examination of butter and cream	<b>Theoretical</b> Microbiology of cream and butter <b>Practical</b> Microbial examination butter And cream	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
12	2Theoretical 3Practical	<b>Theoretical</b> B5; The student is familiar with the most important microbes Related to cheese <b>Practical</b> B12; Shows the steps of cheese manufacturing And the types of damage to which it is exposed	<b>Theoretical</b> Cheese microbiology <b>Practical</b> Microbial examination of cheese	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
13	2Theoretical 3Practical	<b>Theoretical</b> D1; The student is familiar with the most important microbes Related to powdered milk And the condenser <b>Practical</b> B13; Explains what an examination is Microbiology of powdered milk	<b>Theoretical</b> Milk microbiology Desiccant dryer and condenser <b>Practical</b> Microbial examination milk Dry	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
14	2Theoretical 3Practical	<b>Theoretical</b> E1; The student is governed by microbiology Milk ice cream <b>Practical</b> E3; Proficient in laboratory tests For microbial examination of ice cream	<b>Theoretical</b> Ice cream microbiology Lactobacillus <b>Practical</b> Microbial examination of ice cream	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions

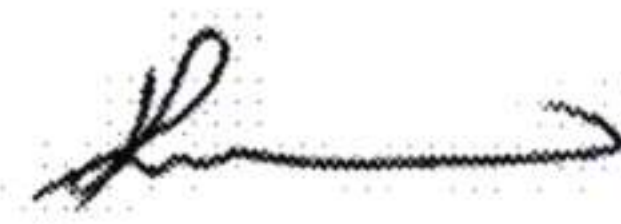
15	2Theoretical 3Practical	<b>Theoretical</b> E2;The student learns and discusses what he has studied During the course <b>Practical</b> D3;Reviews course Content	<b>Theoretical</b> Curriculum review <b>Practical</b> Reference and discussion	<b>THEORETICAL</b> audio methods, Writing on the Board Direct Dialogue style <b>PRACTICAL</b> Assigning tasks and reports	Shortexams, assignments, discussions
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### 11. Course Evaluation

t	Evaluation methods	Evaluation date (one week)	Grade	Relative weight %
1	Final theoretical report + theoretical practical reports	Theoretical 15 weeks Practical 1-15 weeks	7theoretical + 6 practical	13%
2	Short test 1 Quiz	3 weeks	4theoretical + 2practical	6%
3	Midterm exam (theoretical and practical)	9 weeks	10theoretical + 5 practical	15%
4	Short test 2 Quiz	12 weeks	4 theoretical + 2 practical	6%
5	Final practical test	practical exams week	20	20%
6	Final theoretical exam	theoretical exams week	40	40%
			100	100

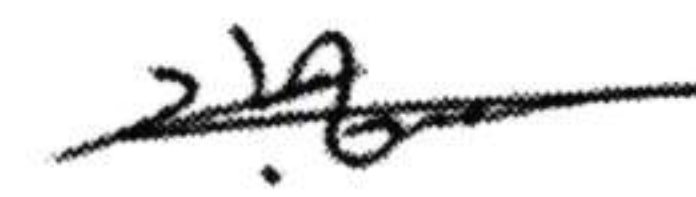
### 12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	.....
Main references (sources)	Dairy microbiology, Robinson Principles of microbiology / Dr. Fayez Al-Ani And Dr. Amin Suleiman Badawi
Recommended books and references (scientific journals, reports...)	.....
Electronic References, Websites	Internet sites for specialized topics Search Google



مدرس المادة العملي  
Ruaa Adil Hamed

رئيس قسم علوم الاغذية  
اد. سمية خلف بدوي



مدرس المادة النظري  
Dr. Shaymaa Jawad Mahmood

رئيس اللجنة العلمية  
اد. موفق محمود احمد