

Study Programme: AGRONOMY		
Course Unit Title: New technology in the production of milk and dairy products		
Course Unit Code: 19.AGR116		
Name of Lecturer(s): PhD Ksenija Čobanović, Assistant professor		
Type and Level of Studies: PhD study		
Course Status (compulsory/elective): Elective		
Semester (winter/summer): winter		
Language of instruction: English		
Mode of course unit delivery (face-to-face/distance learning): face-to-face		
Number of ECTS Allocated: 7		
Prerequisites: None		
Course Aims: An acquaintance of students with modern scientific and practical achievements in the field of milk technology, which ensure higher quality of milk, expansion of the range of dairy products, better utilization of milk components, achievement of higher product yield and higher profitability.		
Learning Outcomes: The student is trained to introduce innovations and improve and modernize operations and processes in the field of milk technology and milk products.		
Syllabus: <i>Theory</i> New technologies in the production and primary processing of milk. Modern technological procedures in the production of drinking milk, fermented milk products, and the production of cheese. Possibilities of using secondary dairy products. Solving technological problems using modern technology in dairy farming. <i>Practice</i> Search, processing, analysis, and discussion of achievements in modern scientific and professional literature in the field of technology of milk and milk products. Laboratory and field exercises.		
Required Reading: 1. Robinson (1986): Modern dairy technology, Advances in Milk products, R.K. Robinson, London and York 2. Corradini (1995): <i>Chimica e tecnologia del latte</i> , Tecniche nuove, Milano 3. Tamime, A. Y. (2006): <i>Fermented Milks</i> , Woodhead Publishing Limited. 4. Tamime A.Y. (2009): <i>Dairy Powders and Concentrated Products</i> , Wiley- Blackwell. 5. Charalampopoulos, D., Rastall, R. (2009): <i>Prebiotics and Probiotics Science and Technology</i> , Springer. 6. Поповић Врањеш, А. (2015): Специјално сираство. Универзитет у Новом Саду, Пољопривредни факултет. 7. <i>Mljekarstvo</i> , Zagreb, 2000-2022.		
Weekly Contact Hours:	Lectures: 4	Practical work: 4
Teaching Methods: Lectures followed by appropriate literature and presentations. Research study. Consultation. Practical exercises in the laboratory and development scientific work.		

Knowledge Assessment (maximum of 100 points):			
Pre-exam obligations	points	Final exam	points
Active class participation		written exam	
Practical work	20	oral exam	50
Preliminary exam(s)		
Seminar(s)	30		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			