

<b>Study Programme:</b> <i>ANIMAL SCIENCE</i>
<b>Course Unit Title:</b> Milk and Dairy Production Technology
<b>Course Unit Code:</b> 19ANM088
<b>Name of Lecturer(s):</b> PhD Ksenija Čobanović, Associate professor
<b>Type and Level of Studies:</b> MASTER ACADEMIC STUDIES
<b>Course Status (compulsory/elective):</b> Elective
<b>Semester (winter/summer):</b> summer
<b>Language of instruction:</b> Serbian
<b>Mode of course unit delivery (face-to-face/distance learning):</b> face-to-face
<b>Number of ECTS Allocated:</b> 6
<b>Prerequisites:</b> None
<b>Course Aims:</b> Master's students expand their knowledge of the theoretical, professional, and practical approaches to milk production, as well as different types of milk products.
<b>Learning Outcomes:</b> The acquired knowledge provides students with expertise in the production of dairy products and the ability to work independently and solve practical and theoretical problems in the field of milk processing when obtaining various milk products.
<b>Syllabus:</b> <i>Theory</i> Fermented milk products (milk quality, heat treatment, additives, defects,...). Cheese (fresh, semi-hard, hard, and steamed dough). Milk for cheese (chemical and hygienic quality). Basic stages and operations in the production of different types of cheese from cow's, sheep's, and goat's milk. Utilization of whey. Butter production. Concentrated and dried dairy products. <i>Practice</i> Analysis of raw milk (milk fat, protein, dry matter, CFU, somatic cells count - SCC,...). Basic analyzes of dairy products (acidity, milk fat content, moisture content, dry matter content). Production of dairy products with monitoring of control and critical control points in the production process.
<b>Required Reading:</b> <ol style="list-style-type: none"> <li>1. Dozet, N. , Adžić, N., Stanišić, M., Živić, N. (1996): Autohtoni mlječni proizvodi. Poljoprivredni institut – Podgorica, Beograd .</li> <li>2. Popović-Vranješ, A., Vujičić, I. (1997): Tehnologija surutke. Univerzitet u Novom Sadu, Poljoprivredni fakultet.</li> <li>3. Scott, R. (1986): Cheesemaking practice. <i>Elsevier Applied Science publishers , London and New York.</i></li> <li>4. Popović-Vranješ, A. (2015): Specijalno sirarstvo. Univerzitet u Novom Sadu, Poljoprivredni fakultet.</li> <li>5. Samardžija, D. (2015.): Fermentirana mlijeka. Hrvatska mljekarska udruga, Zagreb.</li> <li>6. Tratnik, Lj., Božanić, R. (2012): Mlijeko i mlječni proizvodi. Hrvatska mljekarska udruga, Zagreb.</li> <li>7. Johnson , M., Law, B.A. (1999): The origins, development and basic operations of cheese making technology. <i>Technology of Cheese making (Ed.by B.A.Law).Sheffield Academic Press,Sheffield.</i></li> </ol>

<b>Weekly Contact Hours:</b>	<b>Lectures: 2</b>	<b>Practical work: 2</b>	
<b>Teaching Methods:</b> Lectures, presentations, demonstrations, consultations, work in dairies and laboratories			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	10	written exam	
Practical work	10	oral exam	60
Preliminary exam(s)		.....	
Seminar(s)	20		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			