Course Unit Descriptor

Study Programme: Agronomy

Course Unit Title: Special Dairy

Course Unit Code: 3DAI4123

Name of Lecturer(s): PhD Denis Kučević, Associate Professor

Type and Level of Studies: PhD study

Course Status (compulsory/elective): Elective

Semester (winter/summer): summer

Language of instruction: English

Mode of course unit delivery (face-to-face/distance learning): face-to-face

Number of ECTS Allocated: 10

Prerequisites: None

Course Aims:

Introducing students to special procedures and modern techniques in the dairy industry, which provide a higher quality of milk, better utilization of milk, extendion of the dairy products range and achieving of greater product yields and better profitability.

The goal is forming of experts capable for scientific research and the application of scientific advances and new technologies in modern dairy processing and production.

Learning Outcomes:

Formation of highly specialized scientists with academic education, who are trained to be involved in research work in this field based on a wider and deeper knowledge of Dairy production, in order to improve the production of milk and dairy products.

Syllabus:

Theory

Special methods in contemporary primary production of milk, in the shipment of milk and pre-treatment for certain dairy products. Modern technology in the production of pasteurized and sterilized milk, fermented milk products and cheese. Quality standards - designing in accordance with the new requirements. Solving technological problems by using modern technology in the dairy industry.

Practice

The application of modern technological processes in the primary production and processing.

Solving problems by using special technology and modern technologies. Field and laboratory exercises.

Required Reading:

1. Robinson (1986): Modern dairy technology, Advences im Milk products, R.K. Robinson, 1986, London and York
2. Kammerlehner (1986) Lab Käse Technologie,Band I,II,III,Verlag Th.Mann.Gelsenkirchen-Buer
3. Corradini (1995): Chemica e technologia del latte, Techniche nuove, Milano
4. Mljekarstvo, Zagreb, 2000-2009.

Weekly Contact Hours:	**Lectures: 45**	**Practical work: 75**

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	10	oral exam	40
Preliminary exam(s)		…….	
Seminar(s)	50		

The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.