

<b>Study Programme:</b> Food Engineering		
<b>Course Unit Title:</b> Technology of Liquid Milks and Desserts		
<b>Course Unit Code:</b> 06TKH01		
<b>Name of Lecturer(s):</b> Full Professor Mirela Iličić, Associate Professor Katarina Kanurić		
<b>Type and Level of Studies:</b> Undergraduate Academic Degree		
<b>Course Status (compulsory/elective):</b> Compulsory		
<b>Semester (winter/summer):</b> Summer		
<b>Language of instruction:</b> English		
<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> Students are trained to understand theoretical and practical base of technology and quality control of the liquid milks, fermented dairy products and dairy desserts.		
<b>Learning Outcomes:</b> The objective of this course is to form highly skilled experts for work in the dairy industry, project, scientific, professional and educational institutions dealing with similar problems.		
<b>Syllabus:</b> <i>Theory</i> Milk - species, composition and properties. The importance of milk in the diet. Milk components - proteins, milkfat, lactose, minerals, vitamins, enzymes and other microcomponents. Production and consumption of milk. Physicochemical properties of milk. Manufacture of liquid dairy products and desserts: pasteurized milk; sterilized milk; milk beverages; fermented milks (yoghurt, kefir, kumis and other fermented dairy products); sour cream; butter; milk desserts; ice cream and frozen desserts. Process of production of traditional dairy products. Quality of liquid dairy products and desserts, national legislation.  <i>Practice</i> Methods of sampling and sensory evaluation of milk and dairy products. Qualitative and quantitative analysis of milk components. Reductase test. Physico - chemical analysis of milk. Control pasteurization and sterilization of milk. Production of fermented milk drinks, ice cream and milk pudding. Methods of quality analysis: fermented milk drinks, sour cream, butter, milk pudding, ice cream and frozen dessert. Material balances in the technological process of yogurt, sour cream, butter and ice cream production.		
<b>Required Reading:</b> 1. Carić, M., Milanović, S., Vucelja, D.: Standardne metode analize mleka i mlečnih proizvoda, Prometej, Novi Sad, 2000. 2. Milanović, S., Iličić, M., Carić, M.: Fermentisani mlečni proizvodi, Tehnološki fakultet Novi Sad, Univerzitet u Novom Sadu 2017. 3. Tamime, A.Y., Robinson, R.K.: Yoghurt-Science and Technology, Woodhead Publishing Limited, Cambridge, England, 2004. 4. Tamime, A.Y.:Fermented Milks, Blackwell Science Ltd, 262, 2006.		
<b>Weekly Contact Hours:</b>	<b>Lectures: 3</b>	<b>Practical work: 3</b>

**Teaching Methods:**

Lectures and students group work.

**Knowledge Assessment (maximum of 100 points):**

<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	5	written exam	
Practical work	15	oral exam	30
Preliminary exam(s)	25+25	.....	
Seminar(s)			

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