

Jordan University of Science and Technology
Faculty of Vet. Medicine
Department of Pathology and Animal Health

Course Information	
Course Title	Adv Dairy Hygiene
Course Number	VM 772
Prerequisites	VM 461
Course Website	NA
Instructor	Prof. Akram R. Alaboudi
Office Location	C1 L3
Office Phone	22069
Office Hours	TBA
E-mail	akrrish@just.edu.jo
Teaching Assistant	TBA
Course Description	
It is an advanced course in milk production, hygiene and technology. It covers production of clean milk production and sources of contamination at farm level .Milk microbiology and milk borne diseases are also given. The course give details on quality control system (HACCP) and microbiological specifications.	

Text Book	
Title	Milk and milk products
Author(s)	Varnam,AH and Sutherland,JPC
Publisher	Chapman and Hall
Year	1996
Edition	First
Book Website	NA
References	Milk and Dairy products Rosenthal i.(1991)

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam	TBA	20
Second Exam	TBA	20
Final Exam	TBA	50
Assignments	TBA	10

Course Objectives	Weights
1. Milk industry technique and production	20%
2. Milk quality and milk products specification	25%
3. Dairy products technology	15%
4. Milk composition and physical properties	20%
5. HACCP system in dairy plant	10%
6. Milk microbiology	10%

Teaching & Learning Methods

There will be one lecture (3hrs) per week; 2 theoretical and 1hr Lab training outline.
Panel discussion on selected topics presented by students.

Learning Outcomes: Upon successful completion of this course, students will be able to understand milk industry techniques and production. Judgment of milk and products quality. Familiar with methods of assurance of good standards and keeping quality. Applying scientific approaches in dealing with milk safety.

Useful Resources

Intersociety Council on Standard Methods for Examination of Dairy Products, APHA, 1992

Course Content

Week	Topics	Chapter in Text (handouts)
1,2,3	Milk biosynthesis ,composition flavor and sensory properties	
4	Sanitary production of milk	
5,6,7	General treatment of milk	
8,9	Milk microbiology and hazardous substances	
10, 11, 12	Manufacture of dairy products	
13	Significant pathogens in milk and dairy products	
14, 15	HACCP ,specification and standards in dairy industry	

Additional Notes

Assignments	Power points presentation are based on individual efforts
Exams	Short essays and contribution to discussion evaluation
Cheating	Cheating and academic dishonesty are not acceptable.
Attendance	Missing any lecture with out reasonable excuse is not acceptable
Workload	
Graded Exams	Exams answers to be discussed individually
Participation	Participation in discussion ands personal contribution is expected.
Laboratory	Guidelines on lab techniques will be given. Students are expected to be self-dependent in running experiments. Technical advices are offered.
Projects	Written full-paper prepared accordance scientific bases as outline by instructor ant to be handed on by last week of the course