

Jordan University of Science and Technology
Faculty/College of Veterinary Medicine
Department of Veterinary Pathology and Public Health
First Semester 2020/2021

Title & Instructor	
Course Title	Dairy Hygiene (2 Credit hours: 2 Theoretical and 0 Practical)
Course Number	VM 361
Prerequisites	VM 235 Veterinary Bacteriology and Mycology Laboratory
Instructor	Dr. Mohammad M. Obaidat
Office Location	C1L1
Office Phone	027201000 Ext. 22106
Office Hours	Sunday 12:30-1:30 Tuesday 10:30-11:30, 12:30-1:30 Wednesday 12:30-1:30 Thursday 12:30-1:30 Upon request by e-mail. Student can come to see me in any other time, but that will be based on my availability.
E-mail	mmobaidat@just.edu.jo
Teaching Assistant	None

Course Aims and Objectives

This course will focus on the safety of milk and milk products in addition to hygienic practices during the production of milk from farm to consumer. The key topics include (1) the components of milk of different animal species such as cow, sheep, goat and camel milk, hygiene practice and sanitation at farm level, raw milk chemical and biological hazards, heat treatment of milk, dairy fermentation and dairy products. Special Middle Eastern products, hygiene and sanitation at dairy processing factors and environmental monitoring, HACCP and international regulation. In addition, egg safety is covered.

Text Book & References

Title	Advanced Dairy Science and Technology
Author(s)	Britz and Robinson
Publisher	Wiley
Year	2008
Edition	1st Edition
Book Website	
References	HACCP and ISO 22000: Application to Foods of Animal Origin

Assessment

Assessment Type	Expected Due Date	Weight
Mid Exam	February 26/2017– 5 th week	50%
Final Exam	According the finals exams schedule by registers office	50%

Course Content		
Week	Topics	Chapter in Text/handouts
1	Milk Biosynthesis, Chemistry and Physical Properties	PowerPoint presentations
2	Sheep, Goat and Camel Milk	PowerPoint presentations
3	Milk and dairy products in the Middle East	PowerPoint presentations
4	Foodborne Pathogens in Milk and the Dairy Farm Environment	PowerPoint presentations
5	Practical Food Safety Interventions for Dairy Production	PowerPoint presentations
6	Relationship of Somatic Cell Count and Mastitis: An Overview	PowerPoint presentations
7, 8	Thermal Processing of Milk	PowerPoint presentations
9	Dairy Fermentation: Starter Cultures in Dairy Industry	PowerPoint presentations
10	Processed Dairy Products	PowerPoint presentations
11	Thermophilic Bacilli and Their Importance in Dairy Processing	PowerPoint presentations
12	Hygiene in Dairy Processing Plant	PowerPoint presentations
13	Safety and Public Health Concerns of Dairy Products	PowerPoint presentations
14	Implementing HACCP and ISO 22000 for Foods of Animal Origin	PowerPoint presentations
15	International Regulations of Milk and Dairy Products	PowerPoint presentations
16	Eggs and eggs products safety	PowerPoint presentations

Additional Notes

Exams	All exams are closed book and notes. The final exam will include 20% of the questions from the first and second exam material and 80% from the final material. Incomplete exams need approval from the Dean. The instructor can accept valid excuses from the students.
Cheating	Prohibited; and in case of cheating the student will be subject to punishment according to the University regulations as outlined in the students' university handbook.
Attendance	According to the University policy. Only 20% allowed which included excused and un-excused absences. (6 lectures absence will dismiss you from the class)- Attendance will be taken and entered online at end of each lecture
Participation	Participation is encouraged
Laboratory	No laboratory work required
Withdraw	According to the University policy