

Jordan University of Science and Technology
Faculty of Agriculture
Department of Nutrition and Food Technology
Semester 2007

Course Information	
Course Title	Advanced Dairy Technology
Course Number	NF 772
Prerequisites	
Course Website	
Instructor	Dr. Reyad Shaker
Office Location	C1L3
Office Phone	
Office Hours	
Course Description	
<p>This is an advanced course in dairy technology, with a scientific perspective, covering cheese, fermented dairy products, spray milk powders and concentrated milk products. The course investigates classification of cheese, role of materials and treatments involved in cheese making, role of starter cultures and other factors. Throughout this course, the factors affecting the quality of dairy products will be given. The students will be asked to write assignments on a regular basis</p>	

Text Book	
Title	Milk and Milk Products: Technology, chemistry and microbiology
Author(s)	Varnam, A. H. & Sutherland, J. P.
Publisher	Chapman and Hall, London, UK.
Year	1995
References	Research articles from Scientific journals

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

Course Objectives	Weights
Identify how milk components and general milk treatments affect the quality of dairy products	20%
Understand the mechanism of process parameters and their relation to the quality of dairy products	25%
The technology of dairy products	15%
The major control points in the processing line of dairy products	20%

Learning Outcomes: Upon successful completion of this course, students will be able to	
Related Objective(s)	Reference(s)
To introduce students to factors affecting the quality of dairy products concept with a scientific prospective	

Additional Notes	
Assignments	You will be asked to write assignments in different subjects related to dairy products at different times throughout the semester. It will count for 10% of the final grad. The assignment is normally handed out at the right time; late submissions will attract a penalty of 50% penalty. It is important that you have a good knowledge of the work in the assignment, as questions in final test are likely to be based on it.
Exams	There will be two tests and will count for 40% of the final grade. It is a closed book examination. Assignments will count for 10% of the final grade. There will be a two – hour final examination and will count for 50% of the final grade
Cheating	Cheating and academic dishonesty will not be tolerated. This includes: <ul style="list-style-type: none"> Cheating in exams Copying of current or previous students work Allowing other students to copy or complete your work