



Course Specifications

Programme(s) on which the course is given:

Major or Minor element of programmes:

Department offering the programme: food Hygiene and Control

Department offering the course: food Hygiene and Control

Academic year / Level: 3rd year (second term)

Date of specification approval: 2009-2010

A- Basic Information

Title: milk hygiene

Code: 325

Credit Hours:

Lecture: 6 Practicals: 4 Total: 10

B- Professional Information

1 – Overall Aims of Course

- 1-Studying the different methods of milk products hygienic examination
- 2-Give the student board and knowledge of hygienic milk products analysis
- 3-Learning how to know the microbiology of milk products.
- 4- Studying the different methods of egg hygienic examination.
- 5- Studying the different methods of fat and oil hygienic examination.

2 – Intended Learning Outcomes of Course (ILOs)

a- Knowledge and Understanding:

Graduate of veterinary medical programme must acquire the following Knowledge and understanding :

- a1- Basics about milk products.
- a2- Basic about the manufacture and hygiene of milk products.
- a3- Basics about the analysis of milk products.
- a4-Basics of fat and oil examination.
- a5- basics of egg hygienic examination.

b- Intellectual Skills

Graduate must have the ability to:

- b1- detect the suitable methods of microbe detection.
- b2- deal with complex cases that involve milk products health problem.
- b3- deal with fat and oil examination and butter adulteration.
- B4- deal with egg microbiological examination.

c- Professional and Practical Skills

Graduate must attain the capacity to:

- c1-Analyse of milk products to determine its nutritive value
- c2- Sampling methods of different milk products.
- c3- Implement relevant laboratory tests of fat and oil hygiene.
- c4- Implement relevant laboratory tests of egg hygiene.

d- General and Transferable Skills

Graduate must have the ability to:

- d1-Report results using appropriate printable sheets
- d2- use computer for information and knowledge.
- d3- work in a team group.
- d4- ability to know how to notify about any hazard of milk products contamination.

3- Contents

1- Theoretical part

No	Subject	Duration	Stuff member
1	Food poisoning	3 hrs	Dr. Karima G. Abd El-Hameed
2	Requirements for dairy products and culture starters, Cream, butter and cheese	12 hrs	Dr. Laila EL-Malt

3	Ice cream, concentrated milk, milk powder, fermented milk and infant food	9 hrs	Dr. Karima G. Abd El-Hameed
4	Table eggs	6 hrs	Dr. Laila EL-Malt
5	Examination of fats and oils	9 hrs	Dr. Karima G. Abd El-Hameed

2- Practical part

No	Subject	Duration	Date
1	Examination of cream	2 hrs	
2	Examination of butter	2 hrs	
3	Examination of cheese	2 hrs	
4	Examination of ice cream	2 hrs	
5	Examination of concentrated milk	2 hrs	
6	Examination of milk powder	2 hrs	
7	Examination of fermented milk	2 hrs	
8	Examination of fats and oils	2 hrs	
9	Examination of fats and oils	2 hrs	
10	Examination of fats and oils	2 hrs	
11	Examination of eggs	2 hrs	

12	Revision	2 hrs	
----	----------	-------	--

4– Teaching and Learning Methods

4.1-Lecture

4.2-Practical sessions.

4.3-Discussion sessions.

4.4-.....

5- Student Assessment Methods

5.1 Midterm exam	to assess	a1- a5
5.2 Practical exam	to assess	a1 – a5, b1 – b4 and c1-c4
5.3 Oral exam	to assess	d1-d4
5.4 Written exam	to assess	a1- a5, b1 –b4, c1- c4 and d1 –d4.

Assessment Schedule

Assessment 1 Midterm exam	week	8
Assessment 2 Practical exam	week	14
Assessment 3 Final written exam	week	16
Assessment 4 Final oral exam	week	16

Weighting of Assessments

Mid-Term Examination	20%
Final-term Examination	50%
Oral Examination.	15%
Practical Examination	15%
Semester Work	%
Other types of assessment	%
Total	100%

Any formative only assessments

6- List of References

6.1- Course Notes

Department course notes (Lectures and Practical)
(Text Books)

6.3- Recommended Books

-Eckles and MaCy: Milk and Milk products McGRAW-Hill Book company.

-WebbJohnson and Afford: Fundamentals of dairy chemistry CBS publishing, Day a Basti Delhi.

6.4- Periodicals, Web Sites, ... etc

.....

.....

7- Facilities Required for Teaching and Learning

Teaching aids (Data show).

Using chalk and blackboard.

Course Coordinator:

Dr. Laila EL-Malt

Head of Department:

Prof. Dr. Refaat M. Farghaly

Date: 10 / 7 / 2009