



كلية الطب البيطري

وحدة ضمان الجودة والإعتماد

جامعة جنوب الوادي

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Course Specifications

Programme(s) on which the course is given: Bachelor degree of veterinary medicine

Major or Minor element of programmes: Major

Department offering the programme: food Hygiene and Control

Department offering the course: food Hygiene and Control

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

Date of specification approval:

A- Basic Information

Title: milk hygiene

Code:315

Credit Hours:

Lecture:6

Tutorial:

Practicals: 4

Total:10

B- Professional Information

1 – Overall Aims of Course

- 1-Studying the different methods of milk hygienic examination
- 2-Give the student board and knowledge of hygienic milk analysis
- 3-Learning how to know the microbiology of milk

2 – Intended Learning Outcomes of Course (ILOs)

a- Knowledge and Understanding:

- a1- Basic knowledge about milk.
- a2- Basic knowledge about the milk burning diseases.
- a3- Basic knowledge about the analysis of milk.
- a4-Basic understanding of milk microbiology.

b- Intellectual Skills

- b1-To detect the suitable methods of microbe detection.
- b2-To deal with complex cases that involve milk health problem.
- b3-How to deal with different milk adulteration.

c- Professional and Practical Skills

- c1-Analysis of milk to determine its nutritive value
- c2- Sampling methods.
- c3- Implementation of relevant laboratory tests of milk hygiene

d- General and Transferable Skills

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

3- Contents

1- Theoretical part

No	Subject	Duration	Stuff member
1	Milk composition	9 hrs	Dr. Laila EL-Malt
2	Dairy microbiology	6 hrs	Dr. Karima G. Abd El-Hameed
3	Diseases and Chemical contaminants	6 hrs	Dr. Karima G. Abd El-Hameed
4	Mastitis	3 hrs	Dr. Laila EL-Malt
5	Isolation	6 hrs	Dr. Karima G. Abd El-Hameed
6	Clean milk production	6 hrs	Dr. Laila EL-Malt

2- Practical part

No	Subject	Duration	Date
1	Principles of milk examination	2 hrs	
2	Physical examination of milk	2 hrs	
3	Specific gravity and refractive index	2 hrs	
4	Testing of milk for fat %	2 hrs	
5	Testing of milk for TS and SNF %	2 hrs	
6	Determination of total nitrogen and protein % Determination of chloride %	2 hrs	
7	Determination of lactose % Determination of Ash %	2 hrs	
8	Tests used for detection of adulteration	2 hrs	
9	Testing of milk for preservatives	2 hrs	
10	Sanitary and keeping quality tests (acidity tests)	2 hrs	
11	Tests depend on increase amount of enzymes	2 hrs	
12	Bacteriological examination of milk	2 hrs	
13	Bacteriological examination of milk	2 hrs	
14	Detection of coliforms	2 hrs	
15	Heat treatment of milk	2 hrs	

4– Teaching and Learning Methods

4.1-Lecture

4.2-Practical sessions.

4.3-Discussion sessions.

5- Student Assessment Methods

5.1 Midterm exam to assess a1- a4

5.2 Practical exam to assess a1 – a4, b1 – b3 and c1-c3

5.3 Oral exam	to assess	d1-d4
5.4 Written exam	to assess	a1- a4, b1 –b3, c1- c3 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)
6.2- Essential Books (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