**Ankara Üniversitesi**

**Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

### Çalışma Planı (Çalışma Takvimi)

| **Haftalar** | **Haftalık Konu Başlıkları**  |
| --- | --- |
| 1.Hafta |  |
| * Milk composition
 |
| * Carbohydrates, Lipds, Proteins in milk
* Enzymes, Minerals, Vitamins in milk
 |
| 2.Hafta | * Factors effecting milk quality and quantity
 |
| * Species, Breed, Age, Stage of lactation, Dry period, Pregnancy, Seasonal differences
 |
| * Maintanance conditions, Feed and water supply, Milking intervals, Milking frequency,

Diseases, Stress, Other management factors effecting milk quality and quantity |
| 3.Hafta |  |
| * Characteristics of milk
 |
| * Physical and chemical properties of milk
 |
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| 4.Hafta |  |
| * Definition of abnormal milk
 |
| * Colostrum
 |
| * Milk remaining in mammailla
 |
| * Milk at End of the Lactation period
 |
| * Milk with Antibiotic Residues
 |
| * Milk with Mastitis
 |
| 5.Hafta |  |
| * Drinking milk technology
 |
| * Pasteurization
 |
| * Types of Pasteurization
 |
| * UHT technology
 |
|  |
| 6.Hafta |  |
| * Cheese technology 1
 |
| * Cheese types
 |
| * Principles of cheese production
 |
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| 7.Hafta |  |
| * Cheese technology 2
 |
| * Production of cheese
 |
| * Bactofugation
 |
| * Microfiltration
 |
| * Additives in cheese milk
 |
| 8.hafta |  |
| * Yoghurt technolgy
 |
| * Starter cultures’ symbiotic relations in yoghurt
 |
|  |
| 9.Hafta |  |
| * Microbiological safey of milk
 |
| * Microbial and Chemical hazards arising from milk products
 |
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| 10.Hafta | * HACCP principles
 |
| * Biological, Chemical and Physical hazards
 |
| * HACCP in milk industry
 |
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| 11.Hafta |  |
| * History of Kefir
 |
| * Kefir production
 |
| * Health benefits of Kefir
 |
|  |
| 12.Hafta |  |
| * Butter varieties
 |
| * Butter technolgy
 |
|  |
| 13.Hafta |  |
| * Waste Characteristics of Dairy Industry and Their Treatment
 |
| * Wastewater generation
 |
| * Sources of wastewater
 |
| * Treatment methods
 |
| 14.Hafta |  |
| * Milk Powder
 |
| * Dried milk products
 |
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