|  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Course: | | *AUTOCHTHONOUS CHEESE PRODUCTION* | | | | | | | | | | | |
| Course id: 8MST1I25 | |
| Number of ECTS: 6 | |
| Teacher: | | Anka Popović-Vranješ | | | | | | | | | | | |
| Course status | | Elective | | | | | | | | | | | |
| Number of active teaching classes (weekly) | | | | | | | | | | | | | |
| Lectures:2 | | Practical classes:2 | | | | Other teaching types: | | Study research work: | | | Other classes: | | |
| Precondition courses | | None/navesti ako ima | | | | | | | | | | | |
| 1. Educational goal   Production of autochthonous cheeses in small plants that are part of the farm for milk and exploitation of  whey as a by-product. | | | | | | | | | | | | | |
| 1. Educational outcomes   The acquired knowledge provides to students expertise to work in the production of authentic cheeses in small plants,  advisory professional services, in secondary education and the like. | | | | | | | | | | | | | |
| 1. Course content   *Theory lessons*  The history and origins of autochthonous cheeses. Types of autochthonous cheeses. The importance of composition and properties of autochthonous cheeses. Milk for cheese (chemical and hygienic quality). Main stages of the operation in the production of autochthonous cheeses made from cow's, sheep's and goat's milk. Exploitation of whey products for human consumption. The use of whey in the diet of cattle.  *Practical lessons*:  Exercise, Other modes of teaching, Study research work  Milk cheese. Rennet - fermentation test. Creating autochthonous cheeses from cow, sheep and goat  milk. Basic analysis of cheese. The acidity of the cheese. pH value. Determination of dry matter. Determination of  fat. Determination of moisture content | | | | | | | | | | | | | |
| 1. Teaching methods   a) pre exam: test of individual blocks of classes and exercises; seminar work (student's choice,in the field of case); Attendance of lectures and exercises. b) exam: oral exam | | | | | | | | | | | | | |
| Knowledge evaluation (maximum 100 points) | | | | | | | | | | | | | |
| Pre-examination obligations | | | Mandatory | | Points | | Final exam (izabrati) | | | Mandatory | | Points | |
| Lecture attendance | | | Yes | | 10 | | *Theoretical part of the exam/Oral part of the exam/Written part of the exam-tasks and theory* | | | Yes | | 45 | |
| Test | | | Yes | | 15 | |  | | | | | | |
| Exercise attendance | | | Yes | | 15 | |
| *Ovde se mogu pojaviti i kolokvijumi i seminarski rad (npr. Test, Term paper)* | | | Yes | | 15 | |
| Literature | | | | | | | | | | | | | |
| Ord. | Author | | | Title | | | | | Publisher | | | | Year |
|  | Dozet Natalija , Adžić N.,Stanišić M.,Živić N. | | | Autohtoni mlječni proizvodi | | | | | Poljoprivredni  institut –Podgorica ,Beograd | | | | 1996 |
|  | Popović-Vranješ Anka, Vujičić I. | | | Tehnologija surutke | | | | | Univerzitet u Novom Sadu Poljoprivredni fakultet | | | | 1997 |
|  | Vujičić I | | | Mlekarstvo 1. deo | | | | | IRO „Naučna knjiga“ Beograd. | | | | 1985 |
|  | Carić Marijana, Milanović Spasenija, Vucelja Dragica | | | Standardne metode analize mleka i  mlečnih proizvoda | | | | | „Prometej“ Novi Sad, Suizdavač; Tehnološki fakultet Novi Sad. | | | | 2000 |
|  |  | | | Regulations on quality and other requirements for milk, milk products, composite milk products and starter cultures | | | | | Off. Gazette no. 26/2002 | | | | 2002 |
|  | Scott R. | | | Cheesemaking practice | | | | | Elsevier Applied Science publishers London and New York. | | | | 1986 |
|  | Popović-Vranješ Anka | | | Tehnologija-proizvodnje mleka i mlečnih proizvoda, | | | | | Univerzitet u Novom Sadu, Poljoprivredni fakultet | | | | 2006 |

|  |  |  |
| --- | --- | --- |
| Znak univerziteta | UNIVERSITY OF NOVI SAD  FACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme Accreditation  MASTER ACADEMIC STUDIES *ANIMAL SCIENCE* |
| Table 5.2 Course specification | | |