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| Course: | *PROJECTING IN DAIRY INDUSTRY* |
| Course id: 3MST1I08 |
| 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

To teach students so they can, according to legal regulations and other requirements, designate place and location of the farm, collection center, facilities for work in the household and facilities for smaller capacities. To learn which activities in terms of space and equipment, and sanitary work, these facilities must have in order to create the conditions for application of new standards and to produce milk by EU requirements. |
| 1. Educational outcomes

Broadened and deepened knowledge in the field of design in the dairy industry in relation to the knowledge gained in basic academic studies in the field of livestock production. |
| 1. Course content

*Theory lessons:*The role and importance of projecting in dairy farms (for cows, goats and sheep). Use of legislation important for the projecting. Projecting as a factor in the application of new standards. Defining basic prerequisites for the projecting. Getting to know the conditions for the design of facilities for milk collection (collection cells), a household and small-scale production facilities. Cleaning of equipment (milking lines, for parlor, the milk cooling tank and others). Human Resources. Infrastructure. Energy Balances. Norms. Working environment. Environmental protection. Safety at work.*Practical lessons:* Exercises, Other modes of teaching, Study research workDetermination of dirty and clean roads. Determination of dezo barriers. Measures to protect against contamination.Determination of the technical requirements for the control of critical points (milk cooling, washing temperature, time of washing and others) Disposal of waste. Protection from pests and rodents. Sanitation room where the milk. |
| 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 |
|  |  | Law on the construction of the buildings | Off. Gazette RS no. 47/2003 | 2003 |
|  |  | Regulations for the design and construction of facilities for the processing of animal products | Off. Gazette SFRJ no. 53/1989 | 1989 |
|  |  | Regulations on the analysis of the structures and activities on the environment | Off. Gazette no. 61/1992 | 1992 |
|  |  | Regulations on quality and other requirements for milk, milk products, composite milk products and starter cultures | Off. Gazette no. 26/2002 | 2002 |
|  |  | Regulation (EC) No 853/2004 laying down specific hygiene rules for on the hygiene of foodstuffs | (EC) No 853/2004 | 2004 |
|  |  | Recommended International Code of Practice General Principles of Food Hyigiene  | CAC/RCP 1-1969Rev.4-2003 International standarda ISO 22000. | 2003 |

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