האוניברסיטה העברית בירושלים
THE HEBREW UNIVERSITY OF JERUSALEM

The Hebrew University of Jerusalem

Syllabus

WORKSHOP - MILK TECHNOLOGY - 71962

Last update 23-01-2024

HU Credits: *1*

Degree/Cycle: *2nd degree (Master)*

Responsible Department: *Biochemistry, Food Science and Nutrition*

Academic year: *0*

Semester: *1st Semester*

Teaching Languages: *Hebrew*

Campus: *Rehovot*

Course/Module Coordinator: *Dr.Kobi Meiri*

Coordinator Email: *none*

Coordinator Office Hours: *By appointment*

Teaching Staff:

Dr. Kobi Meiri

Course/Module description:

Chemistry of milk chemical composition and seasonal changes. Operating units and processes in the dairy industry. Manufacturing processes in the dairy industry: products with a neutral pH, starters principles of action and implementation, pickled products. Advanced technologies in the dairy industry: membrane processes, Byproducts of the milk industry, the production processes of advanced materials. What is interesting to know how this is done - analytics in milk and milk products. Research and development in the dairy industry practice.

Course/Module aims:

To teach term and processes in dairy industry

Learning outcomes - On successful completion of this module, students should be able to:

Recognize chemical content of milk
Describe process of dairy production
Identify advanced technologies in milk porduction
Decide towards being a food technologist in the production of milk and our products

Attendance requirements(%):

100

Teaching arrangement and method of instruction: Lectures

Course/Module Content:

The chemistry of milk

Engineering operation units

Manufacturing processes

Advanced technologies in the dairy industry

Analytical methods

Research and development practice

Required Reading:
Appears in presentations

Additional Reading Material:
Appears in presentations

Grading Scheme:
Written / Oral / Practical Exam 100 %

Additional information:
None