

Course Description Form

1. Course Name:	
Milk Hygiene	
2. Course Code:	
VEH5121	
3. Semester / Year:	
Second stem.5 th years	
4. Description Preparation Date:	
18-2-2024	
5. Available Attendance Forms:	
Presence in the hall and laboratory as Present	
6. Number of Credit Hours (Total) / Number of Units (Total)	
60 Hours in semester – 3 Unit	
7. Course administrator's name (mention all, if more than one name)	
Name: Prof.Assist.dr.Adnan Shakor Ahmed Al-perkhdri Email: dradnan@uokirkuk.edu.iq	
8. Course Objectives	
Course Objectives	1–the student acquires all intellectual and practical skills in modern methods and trends in identifying the principles of milk and the chemical and physical composition of milk . 2–familiarizing the student with the methods of processing the processes that take place on the production and storage of milk and how to deal with it. 3–identification of milk production animals and diseases that are transmitted to humans by eating milk from animals that are used for milk production and how to protect the consumer from these diseases. 4–introducing students to all transactions that take place on the milk production chain from the beginning of the farm and ending with the production of milk and until it reaches the final consumer . 5–contributing to raising awareness and the ability of students to detect fraud taking place on milk in the markets and areas of milk production in farms .

	<p>6–the student acquires skills in protecting society from diseases that cause health problems through poor designs of the laboratory that are designed for the purpose of milk production</p> <p>7–the student will acquire ways to prevent the reproduction, increase and transmission of microbes from the udder of animals that produce milk and protect productive animals from widespread animal diseases.</p> <p>8–teaching students the science of sanitary control in maintaining Veterinary Public Health from the place of milk production to the places of sale. .</p>
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9. Teaching and Learning Strategies

Strategy	<p>1-teaching the student to get acquainted with the composition and type of milk for farm animals</p> <p>2-teaching the student how to check the milk consumed by citizens .</p> <p>3-teaching the student about distinguishing the types of milk, the percentage of fats and solids in it and knowing who is conducting illegal operations that are taking place on the milk production chain</p> <p>4-using the following methods on students through :</p> <p>A-lectures, B-discussions during the lecture, C-daily assignments, preparation of reports, E-motivating students through questions and answers . F-conducting visits to milk production fields</p>
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10. Course Structure

Week	Hours	Required Learning Outcomes	Unit or subject name	Learning method	Evaluation method
1	5	MILK HYGIE	Milk and chemical composition raw milk- Milk specific gravity	Theoretical (threehours) +practical(two hou	Daily exam
2	5	MILK HYGIE	Milk and chemical composition raw milk- Milk specific gravity	Theoretical (threehours) +practical(two hou	Daily exam
3	5	MILK HYGIE	Method of treating milk - determination of fat and total solid milk	Theoretical (threehours) +practical(two ho	Daily exam
4	5	MILK HYGIE	Method of treating milk -determination of fat and total solid milk	Theoretical (threehours) +practical(two ho	Daily exam
5	5	MILK HYGIE	Mammary gland and milk biosynthesis – Adulteration of milk	Theoretical (twohours) +practical(three hours)	Daily exam
6	5	MILK HYGIE	Mammary gland and milk biosynthesis – Adulteration of milk	Theoretical (twohours) +practical(three hours)	Daily exam
7	5	MILK HYGIE	Safety and quality of dairy products	Theoretical (twohours) +practical(three hours)	Daily exam

8		Mid-term exam			theoretical exams (25) practical (10) + reports (5)
9	5	MILK HYGIENE	Milk from farm to plant- Antibiotic residues in milk	Theoretical (two hours) +practical(three hours)	Daily exam
10	4	MILK HYGIENE	Mammary gland and milk biosynthesis- Mastitis tests	Theoretical (two hours)+ practical(two hours)	Extra-curricular activities
11	4	MILK HYGIENE	Hygiene by design- Mastitis tests	Theoretical (two hours)+ practical(two hours)	Extra-curricular activities
12	4	MILK HYGIENE	Hygiene by design- Mastitis tests	(two hours) +practical(two hours)	Daily exam
13	4	MILK HYGIENE	Determination of aflatoxins in milk- Pathogenic of raw milk	Theoretical (two hours)+ practical(two hours)	Daily exam
14	4	MILK HYGIENE	Determination of aflatoxins in milk- Pathogenic of raw milk	(two hours) +practical(two hours)	Extra-curricular activities
15		Final-term exam.		Theoretical (two hours)+ practical(two hours)	Theoretical and practical exams (40+20)

11. Course Evaluation

Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports ... etc

Final and final theory exams by 65%

2. Quarterly and final practical exams by 30%

3. Daily exams

4. Extra-curricular activities (reports, , making wall posters) 5%

12. Learning and Teaching Resources

Required textbooks (curricular books, if any)	There is no
Main references (sources)	MANUAL FOOD HYGIENE Assist.Prof.dr.Adnan Shakor Ahmed Al-perkhdri
Recommended books and references (scientific journals, reports...)	Hygienic milk handling, processing and marketing
Electronic References, Websites	World Health Organization google Search YouTube google Chrome

