The Agenda for SpecificTraining for the project of profit

Phase three / Dairy Group

“KEY PEOPLE - Key Knowledge for Iraqi Women” - Program: Support to Civil Society Development in Iraq - Reference: Europe Aid / 133-097/C/ACT/IQ.

Location : Erbil – Gwer Road close to Erbil Alwa

60- Hours practical ,20 hours theoretical

|  |  |  |  |
| --- | --- | --- | --- |
| **Day No.** | **Subject** | **Subject details**  | **Lecturer** |
| **DAY 1**9-1010:10 -10:20 Break 10:20-13:2029/11/2015 | **Introduction to milk &milk constituents**  | **Theoretical : The aims of Dairy processing ,Definition of Milk , Milk Compositions(Water ,Protein, Fat, Lactose ) & Nutritive Value of Milk****Practical: Some general test of milk (pH, Acidity, Alcohol test, clot in boiling test.**  | **Dr.Nawal** |
| **DAY 2**9-1010:10 -10:20 Break 10:20-13:2030/11/2015 | **Microbiology of Milk.** | Theoretical :Sources of Milk contamination and their control, Microflra of raw milk,Microflra of market milk, Microbiology of pasteurized and sterilized milks,Study of spoilage type organisms in diary industry& Diseases transmitted through milk and milk products.Practical: Methylene blue &RezazorinTests. | **Dr.Nawal** |
| **DAY 3**9-1010:10 -10:20 Break 10:20-13:201/12/2015 | **Milk Handling and Milk processing** | **Theoretical: Collection, Transportation, Receiving, Grading, Weighing and cooling of Milk.** **Filtration, Clarification, Standardization ,Homogenization**  | **Dr.Nawal** |
| **DAY 4**9-1010:10 -10:20 Break 10:20-13:2002/12/2015 |  **Milk Heat treatments** | **Theoretical: Pasteurization, Sterilization****& Evaporation.****Practical:** **LTLT & HTSTPasteurization.** | **Dr.Nawal** |
| **DAY 5**9-1010:10 -10:20Break 10:20-13:2003/12/2015 | **Cream**  | **Methods of milk Separation, Separator Parts, defects and efficiency of cream separator, types of cream and Defects of creamcauses& prevention****Practical: milk separating and methods of cream manufacturing.**  | **Dr.Nawal** |
| **DAY 6**9-1010:10 -10:20Break 10:20-13:2005/12/2015 | **Butter** |  **Theoretical: History, Definition, composition & types of butter, Manufacturing Method,****Factors affecting fat losses in butter milk****, Theories of churning, Defects, their causes & prevention.****Practical: Butter Manufacturing** | **Dr.Nawal** |
| **DAY 7**9-1010:10 -10:20Break 10:20-13:2006/12/2015 | **White Soft Cheese** | **Theoretical: History, Cheese Definition, Manufacturing Method,****Factors affecting fat and casein losses in butter milk****, Theories of Making, Defects, their causes & prevention.****Practical: Cheese Manufacturing** | **Dr.Nawal** |
| DAY 89-1010:10 -10:20Break 10:20-13:2007/12/2015 | Hallum Cheese | Theoretical: Manufacturing Method,Theory of Making, Defects, their causes & prevention.Practical: Hallum Cheese Manufacturing | **Dr.Nawal** |
| **DAY 9**9-1010:10 -10:20Break 10:20-13:2008/12/2015 | **Ricotta Cheese** | **Theoretical: Manufacturing Method,****Theory of Making, Defects, their causes & prevention.****Practical: Cheese Porteriky Manufacturing** | **Dr.Nawal** |
| **DAY 10**9-1010:10 -10:20Break 10:20-13:2009/12/2015 | **Yoghurt Manufacturing** | **Theoretical: Manufacturing Method,****Theory of Making, Defects, their causes & prevention.****Practical: Yoghurt Manufacturing** | **Dr.Nawal** |
| 9-1010:10 -10:20Break 10:20-13:2010/12/2015 | **Flavored & Fruity Yoghurt Manufacturing** | **Definition, composition and nutritive value of products,type Ingredients added ,type of fruit used, Method of Manufacturing, Defects, their causes &****prevention.****Practical: Flavored & Fruity Yoghurt** | **Dr.Nawal** |
| 9-1010:10 -10:20Break 10:20-13:20**12/12/2015** | **Ice cream** | **Theoretical: History, Definition, composition and nutritive value of icecream, Role of milk & nondairy ingredients in constituents in manufacturing of icecream& Method of icecream Manufacturing****Practical: Calculations of icecreamMixture ingredients & Manufacturing** | **Dr.Nawal** |
| **DAY 13**9-1010:10 -10:20Break 10:20-13:2013/12/2015 | **Iraqi Kamer** | **Definition, composition and nutritive value of Kamer, Method of Ghee Manufacturing, Defects, their causes &****Prevision.** | **Dr.Nawal** |
| **DAY 14**9-1010:10 -10:20Break 10:20-13:2014/12/2015 | **Chochlet Milk** | **Definition, composition and nutritive value, Method of Chochlet Milk Manufacturing, Defects, their causes & prevention.****Practical: Ghee Manufacturing** | **Dr.Nawal** |
| **DAY 15**9-1010:10 -10:20Break 10:20-13:2015/12/2015 | **Powder Milk** | **Definition, composition and nutritive value, Method of powderMilk Manufacturing, Defects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 16**9-1010:10 -10:20Break 10:20-13:2016/12/2015 | **Starters**  | **Definition, types, usage in dairy processing, preparation methods Defects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 17**9-1010:10 -10:20Break 10:20-13:2017/12/2015 | **Cheddar Cheese**  | **Manufacturing Method,Cheddaringprocess .Theory of Making, Method of making maDefects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 18**9-1010:10 -10:20Break 10:20-13:2019/12/2015 | **Fermented dairy products** | **Manufacturing Method, Theory of Making,Type of Starter & Raw material used, Method of making Defects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 19**9-1010:10 -10:20Break 10:20-13:2020/12/2015 | **Margarine**  | **Manufacturing Method, Theory of Making,Methods for making Raw material used, Defects, their causes & prevention** | **Dr.Nawal** |
| **DAY 20**9-1010:10 -10:20Break 10:20-13:2021/12/2015 | **Marketing management** | **Milk marketing: Functions, Planning, Price regulation policy.**** Scope and constraints in marketing of milk and milk products** | **Dr.Nawal** |