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

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| **Day No.** | **Subject** | **Subject details** | **Lecturer** |
| **DAY 1**  9-10  10:10 -10:20 Break  10:20-13:20  29/11/2015 | **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**  9-10  10:10 -10:20 Break  10:20-13:20  30/11/2015 | **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 &Rezazorin  Tests. | **Dr.Nawal** |
| **DAY 3**  9-10  10:10 -10:20 Break  10:20-13:20  1/12/2015 | **Milk Handling and Milk processing** | **Theoretical: Collection, Transportation, Receiving, Grading, Weighing and cooling of Milk.**  **Filtration, Clarification, Standardization ,Homogenization** | **Dr.Nawal** |
| **DAY 4**  9-10  10:10 -10:20 Break  10:20-13:20  02/12/2015 | **Milk Heat treatments** | **Theoretical: Pasteurization, Sterilization**  **& Evaporation.**  **Practical:**  **LTLT & HTSTPasteurization.** | **Dr.Nawal** |
| **DAY 5**  9-10  10:10 -10:20Break  10:20-13:20  03/12/2015 | **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**  9-10  10:10 -10:20Break  10:20-13:20  05/12/2015 | **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**  9-10  10:10 -10:20Break  10:20-13:20  06/12/2015 | **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 8  9-10  10:10 -10:20Break  10:20-13:20  07/12/2015 | Hallum Cheese | Theoretical: Manufacturing Method,  Theory of Making, Defects, their causes & prevention.  Practical: Hallum Cheese Manufacturing | **Dr.Nawal** |
| **DAY 9**  9-10  10:10 -10:20Break  10:20-13:20  08/12/2015 | **Ricotta Cheese** | **Theoretical: Manufacturing Method,**  **Theory of Making, Defects, their causes & prevention.**  **Practical: Cheese Porteriky Manufacturing** | **Dr.Nawal** |
| **DAY 10**  9-10  10:10 -10:20Break  10:20-13:20  09/12/2015 | **Yoghurt Manufacturing** | **Theoretical: Manufacturing Method,**  **Theory of Making, Defects, their causes & prevention.**  **Practical: Yoghurt Manufacturing** | **Dr.Nawal** |
| 9-10  10:10 -10:20Break  10:20-13:20  10/12/2015 | **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** |
| 9-10  10:10 -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**  9-10  10:10 -10:20Break  10:20-13:20  13/12/2015 | **Iraqi Kamer** | **Definition, composition and nutritive value of Kamer, Method of Ghee Manufacturing, Defects, their causes &**  **Prevision.** | **Dr.Nawal** |
| **DAY 14**  9-10  10:10 -10:20Break  10:20-13:20  14/12/2015 | **Chochlet Milk** | **Definition, composition and nutritive value, Method of Chochlet Milk Manufacturing, Defects, their causes & prevention.**  **Practical: Ghee Manufacturing** | **Dr.Nawal** |
| **DAY 15**  9-10  10:10 -10:20Break  10:20-13:20  15/12/2015 | **Powder Milk** | **Definition, composition and nutritive value, Method of powderMilk Manufacturing, Defects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 16**  9-10  10:10 -10:20Break  10:20-13:20  16/12/2015 | **Starters** | **Definition, types, usage in dairy processing, preparation methods Defects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 17**  9-10  10:10 -10:20Break  10:20-13:20  17/12/2015 | **Cheddar Cheese** | **Manufacturing Method,Cheddaringprocess .Theory of Making, Method of making maDefects, their causes & prevention.** | **Dr.Nawal** |
| **DAY 18**  9-10  10:10 -10:20Break  10:20-13:20  19/12/2015 | **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**  9-10  10:10 -10:20Break  10:20-13:20  20/12/2015 | **Margarine** | **Manufacturing Method, Theory of Making,Methods for making Raw material used, Defects, their causes & prevention** | **Dr.Nawal** |
| **DAY 20**  9-10  10:10 -10:20Break  10:20-13:20  21/12/2015 | **Marketing management** | **Milk marketing: Functions, Planning, Price regulation policy.**  ** Scope and constraints in marketing of milk and milk products** | **Dr.Nawal** |