



Milk hygiene (FQCP) courses 2019/2020

The lecturer	Course name	Course code No.	Title
Prof.Dr.Hamdi A.Mohamed	Food technology ترم تانى		1-Thermal fouling. 2- membrane Filters . 3- application of membrane separation in dairy industry. 4- Automation in dairy industry. 5- Control Tasks of automation system
Prof.Dr.Ekbal M.Adel		Code: 2600 B	1- Coconut oil and Coca butter (Fatty acids profiles, physical &chemical properties, uses and health benefits). 2- Marine oils, their fatty acids profiles and benefits. 3-Milk fat and milk fat replacers. 4- Palm oil and palm kernel oil (uses, health benefits ,fatty acids). 5-Processing & refining process of animal fats &vegetables oils. 6-Olive oil, its grades, public health benefits and uses. 7-Sun flower oil (uses and benefits). 8- Aromatic oils, Sources, their benefits. 9- Nuts and their benefits (peanut, Almond, Cashow,.....). 10- Corn, Maize oil. 11- Frying oils (changes of oils occurs during frying& ideal frying oils).
Prof.Dr.Ekbal M.Adel	Food Microbiology	Code: 2200 B	1- Role of gases in food prevention. 2-Natural antimicrobial system in milk. 3-LAB group in milk and its role in dairy industry. 4- Intrinsic factors affect microbial growth in food (nutrients, O/R, pH). 5-Extrinsic factors affect microbial growth in food (nutrients, O/R,pH). 6-Indicators organisms & their role in food.

			<p>7-Fungal spoilage in foods (forma and control).</p> <p>8- Fungal groups& their role (moulds) (harmful and beneficial) in food.</p> <p>9- Fungal groups& their role (Yeast) (harmful and beneficial) in food.</p> <p>10- Food preservation.</p>
Prof.Dr.Hend A. Elbarbary	الفرقة الثالثة برنامج جودة و مراقبة الأغذية- كورس ألبان و بيض و زيوت و دهون ترم أول	Code: 2600 A	<p>1- Egg aging</p> <p>2- Egg grading</p> <p>3-Egg proteins</p> <p>4- Preservation of egg</p> <p>5-Dried egg</p> <p>6-Functional properties of egg in food industry</p>
Prof.Dr.Hend A. Elbarbary	الفرقة الثالثة برنامج جودة و مراقبة الأغذية- كورس مراقبة ألبان ترم ثان	Code: 2300B	<p>1- Probiotics</p> <p>2- Prebiotics</p> <p>3- Microbial defects of butter</p> <p>4- Functional yoghurt</p> <p>5- Cheese ripening</p> <p>6- Technological and microbial defects of concentrated milk</p> <p>7- Mellorine</p> <p>8- Recombined milk</p>
Dr.Dina A.B.Awad	Food chemistry	2000B	<p>1- Differentiate between different milk species.</p> <p>2- Milk changes during storage and ideal packaging.</p> <p>3-Milk proteins</p> <p>4- Factors affecting milk fat.</p> <p>5-Factors affecting milk yield and composition.</p> <p>6-Nutritive value of milk (minerals, vitamins,proteins,fat,lactose).</p>