

208-802 Dairy Products

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus. Semester 2, - Taught on campus.
Time Commitment:	Contact Hours: 50 hours in lectures, class discussion, pilot factory sessions and case studies Total Time Commitment: Not available
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Subject Overview:	<p>Milk and cream products, focusing on the following areas: formulations, heat treatment (pasteurisation, UHT), packaging (non aseptic, aseptic), storage and transport, quality and trouble shooting, legal requirements, technology developments, markets. Milk fat based products, with discussion of the following topics: formulations, heat treatment, processing (churning, crystallisation, butter oil, reworking), packaging, storage and transport, quality and trouble shooting, legal requirements, technology developments, markets. Frozen milk products, covering discussion of the following areas: formulations, heat treatment, freezing, packaging, storage and transport, quality and trouble shooting, technology developments, legal requirements, markets. Factory practical and/or demonstration sessions will be conducted to reinforce theoretical aspects.</p>
Assessment:	Short test (10%); assignment -2,000 words (40%); three hour written examination (50%)
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Related Course(s):	Postgraduate Diploma in Food Science