

208-803 Dairy Products II

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	This subject is not offered in 2009.
Time Commitment:	Contact Hours: 50 hours in lectures, class discussion, pilot factory sessions and case studies Total Time Commitment: Not available
Prerequisites:	Dairy Technology
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><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> </p>
Subject Overview:	<p>Principles of fermented milk product manufacture, covering the following topics: preparation of milk, selection and preparation of starters, fermentation, coagulation, syneresis, curd-whey equilibrium, salting, maturation, yield optimisation. How these factors can be manipulated to produce the following categories of cheese and fermented milk products: cheddar and related cheese varieties including processed cheese, eye cheese, mould and surface ripened cheese varieties, Italian cheese varieties including pasta filata, soft white cheeses, yoghurt and fermented milks. Desirable quality of different cheeses including organoleptic grading of the different major cheese categories. Mechanisation and automation of manufacturing processes. Regulatory requirements. Markets for fermented milk products.</p>
Assessment:	Literature review - 2,500 words (25%), industry based assignment 2,500 words (25%), three hour 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