

Principle courses for Master Degree

Code & Name	Content
<u>FHC1150</u> Hygiene & control of milk and dairy products	Physical properties of milk, Milk adulteration, Sources of contamination, Hygienic quality of milk, Detection of subclinical mastitis, diseases transmitted through milk, clean milk production, Milk enzymes, Normal and abnormal fermentation of milk, Cleaning and disinfection in dairy field, HACCP system, Edible fats and oils, Classification of fats and oils, physical properties, detection of adulteration.
<u>FHC1151</u> Microbiology of milk and dairy products	Sources of milk and dairy products contamination, Growth of microbes in milk and dairy products and its effect on safety, factors affecting growth of microorganisms in milk and dairy products, Diseases transmitted through consumption of dairy products, food poisoning and spoilage of milk and dairy products, Microbiological examination of milk and dairy products, Total bacterial count, Coliform count, Total yeast and mold count, Staphylococcus aureus isolation and count, Isolation of pathogens from milk and dairy products, public health importance for existing microorganisms and its effect on product quality.