



COURSE REGISTRATION FORM

Teacher	Jelena Miočinović
University	University of Belgrade, Faculty of Agriculture
Course	Innovation in production of fermented dairy products and cheeses
Target	Agricultural Middle Schools
Type	classic
Duration	2 days - 16 hours

Description	<p>The purpose of this course is to gain new knowledge about innovations and trends in the production of fermented milk products and cheeses, as well as tools for achieving adequate safety and high quality of these products. The course will provide students with knowledge and understanding of the manufacturing process of new types of fermented dairy products (use of different ingredients, such as fiber, milk protein powders, probiotic bacteria etc., the use of modern operations such as high pressure, ultrasound, etc.) and different cheeses.</p> <p>Also, the course will provide an understanding of the existing domestic and international regulatory rules regarding the safety of food products, particularly dairy products. Participants will be able to produce some of their own products (fermented milk products and / or cheese). Special emphasis during the course will be on the latest methods of testing the quality of fermented dairy products and cheeses (testing textural properties of the product and sensory quality of the product).</p>
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Contents	<ol style="list-style-type: none">1. Production of fermented dairy products and cheeses in world and Serbia2. Basic of milk chemical composition and properties, production of fermented dairy products and cheeses3. Innovations in the production of fermented dairy products and cheeses (new types of products, different ingredients, application of modern operations such as ultrasound, high pressure etc.).4. Examination of fermented milk products and cheeses modern analytical methods5. Regulatory aspects of production and processing of milk
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Objectives	<ol style="list-style-type: none">1. Renewal of existing knowledge on the composition and properties of milk, fermented dairy products and cheeses2. Acquisition of knowledge about innovation in the production of fermented dairy products and cheeses3. Development of awareness and understanding of important aspects of safety and quality of fermented dairy products and cheeses4. Acquiring knowledge about modern techniques of testing the quality of milk
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Building Capacity
of Serbian Agricultural
Education
to Link with Society



Tempus

Izgradnja kapaciteta
srpskog obrazovanja
u oblasti poljoprivrede
radi povezivanja sa društvom

Coordinator:
University of Belgrade
Faculty of Agriculture

Koordinator:
Univerzitet u Beogradu
Poljoprivredni fakultet

products (texture profile analysis, sensory evaluation)

5. Acquiring knowledge and manufacturing capabilities of the selected dairy products (a new kind of fermented products or cheese)

Activities

I day

- Part of the course will be through lectures that present the teacher with the renewal of existing and new knowledge (based on the course content)
- Divided into groups, participants will produce fermented dairy products and one type of cheese
- Joint discussion and conclusions about important aspects of safety and quality of fermented milk products and cheese

II day

- In groups, participants will draw up a list of potential risks and defects that may occur in the production of fermented dairy products and cheeses
- Investigation of textural properties and sensory evaluation of products produced previous day
- Joint review and discuss the results of quality of milk products

Materials

Milk, starter culture, salt; video-beam, laptop; papers