**Milk Hygiene &Technology(B) (FOH. 426)**

**Overall aims of the Course:**

By the end of the course the student should be able to

Understanding the concept of manufacturing safe- and high quality dairy products, that are free from different forms of adulteration, alterations and contamination, as well as complying with the national and international specifications are the main goals for teaching the course of Dairy Technology and Preservation.

**Course contents:**

* Overview of HACCP
* Cream
* Starter culture
* Butter
* Cheese
* Fermented dairy products
* Concentrated milk
* Milk powder
* Infant milk
* Ice cream