

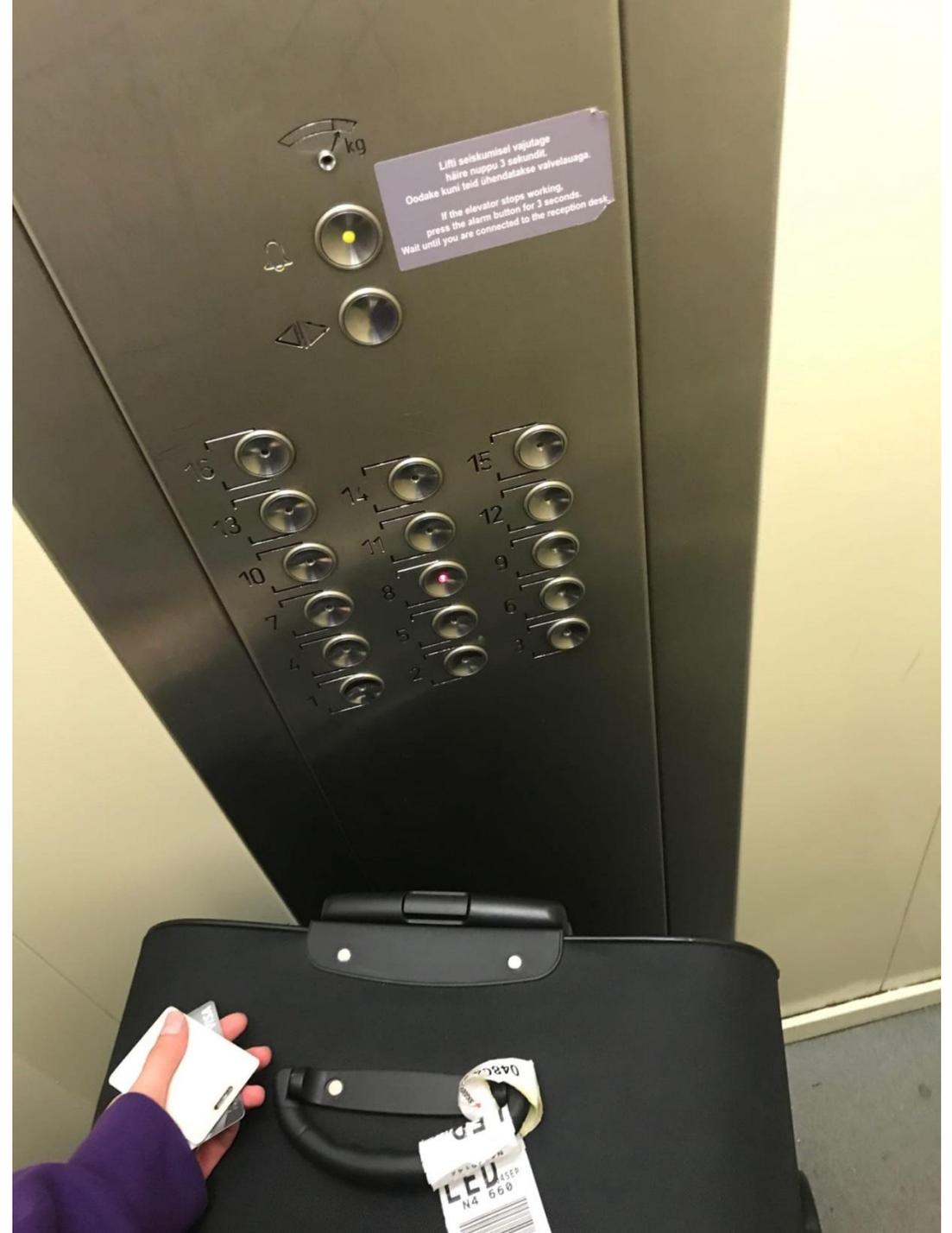


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Eesti Maaülikool

Estonian University of Life Sciences

Общезитие



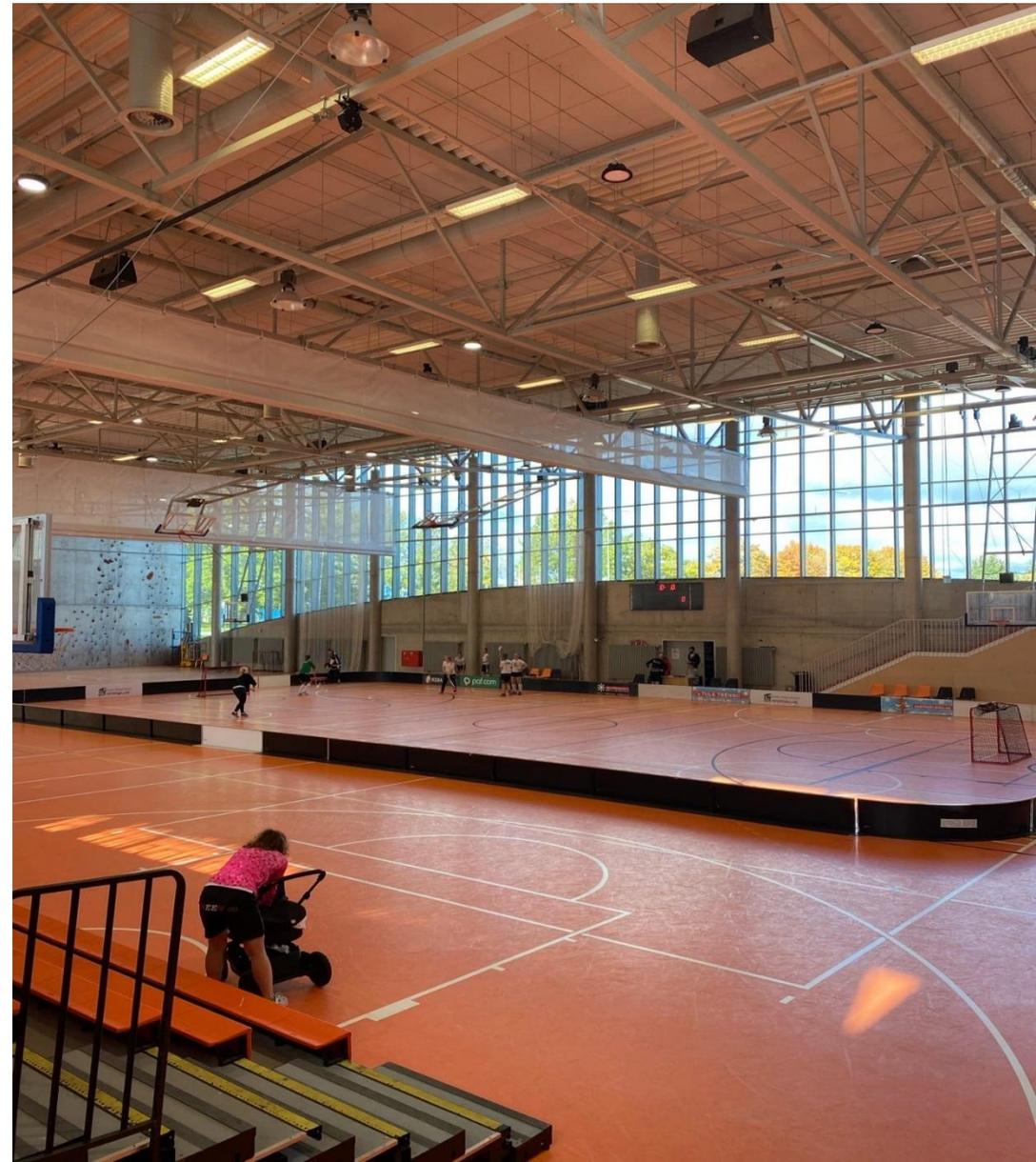




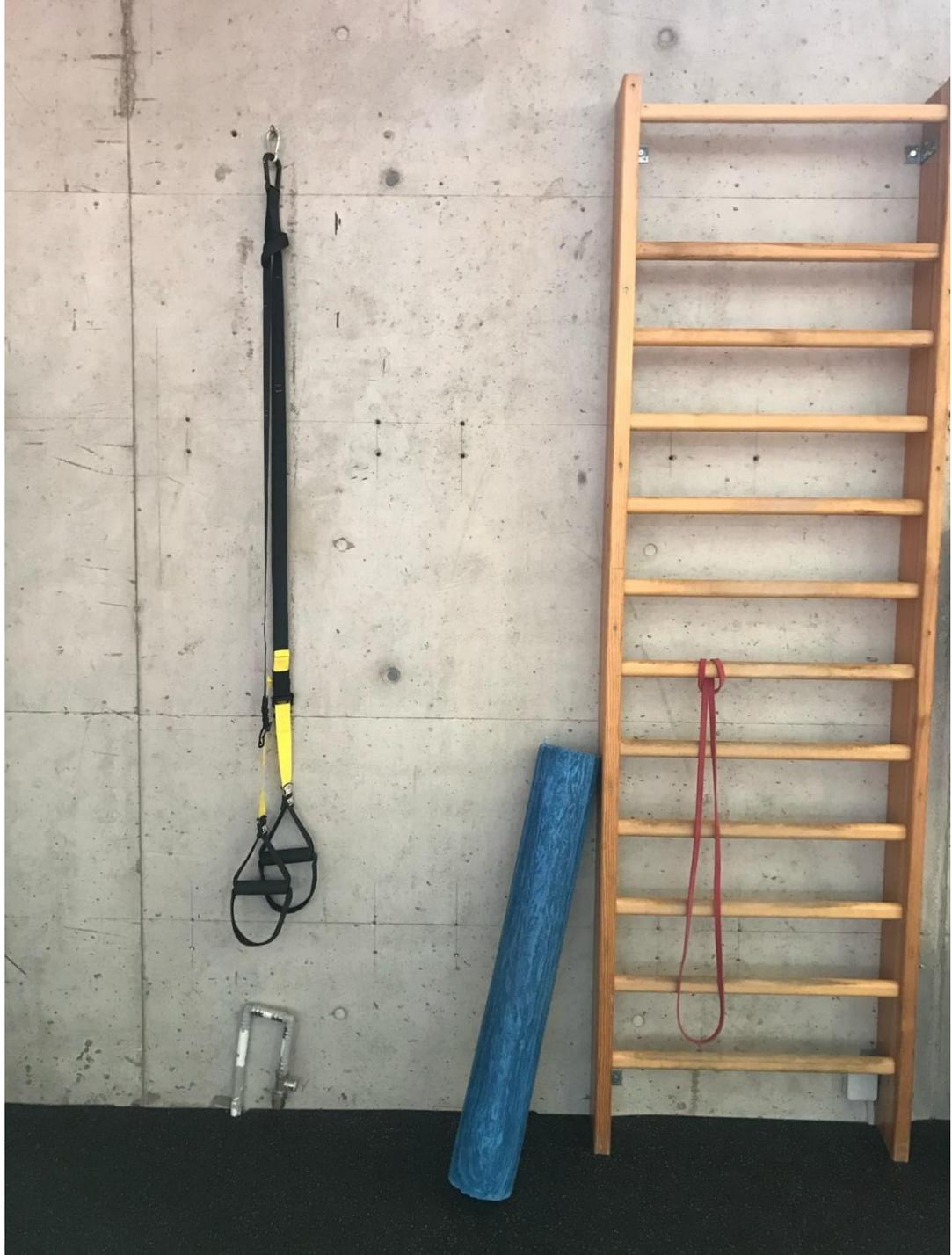
Вид из окна



Спортзал







Display week (it's 24. week - 07.02.2022 - 13.02.2022)

<< 24 (07.02.2022 - 13.02.2022) >> [order a](#)

[calendar](#) [?]

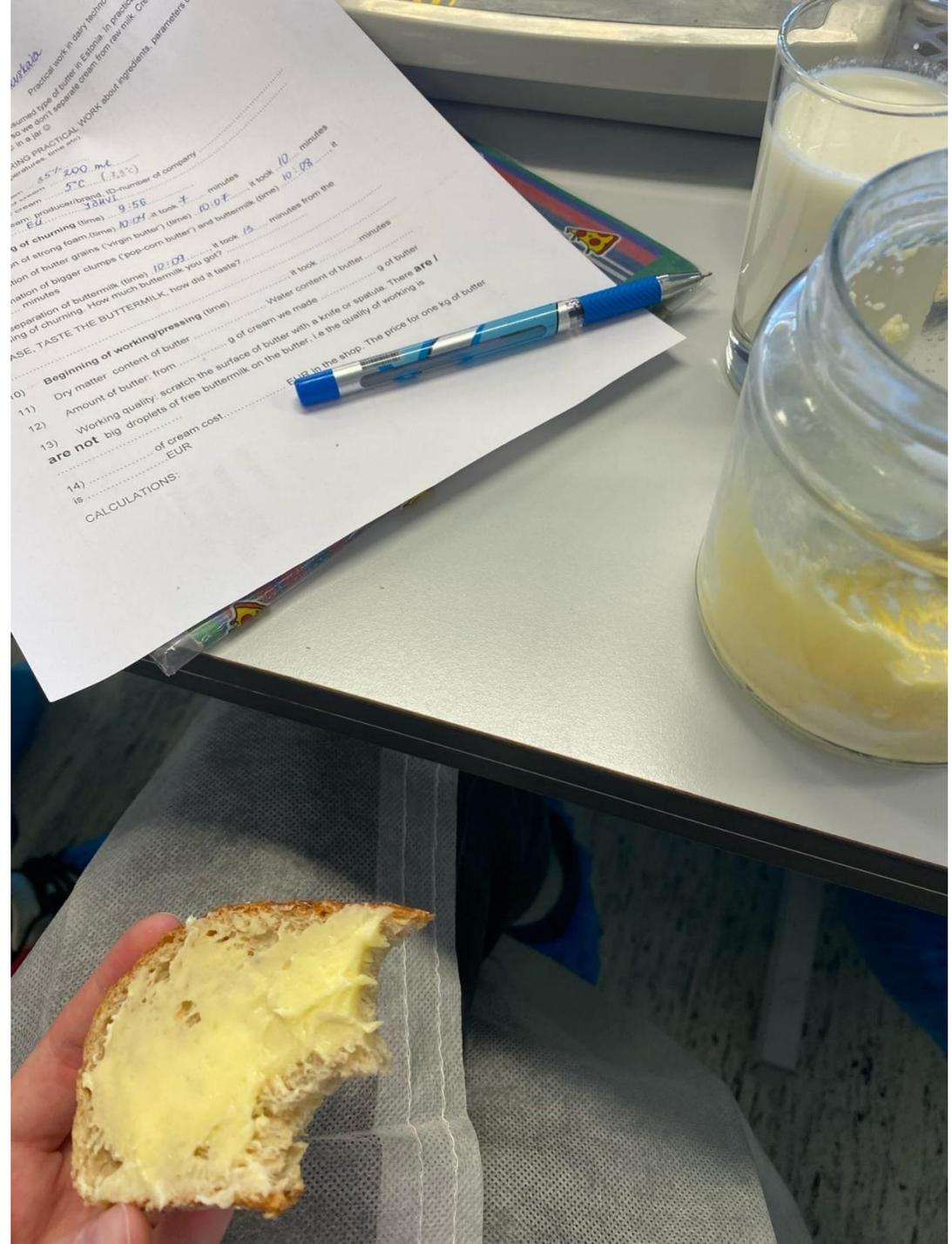
	Monday 07.02	Tuesday 08.02	Wednesday 09.02	Thursday 10.02	Friday 11.02
08.00	<u>PK.1672</u>				<u>PK.1672</u>
09.00	<u>VectorWorks 2D</u>				<u>VectorWorks 2D</u>
10.00	<u>and 3D in</u>		<u>PK.1738</u>	<u>PK.0754</u>	<u>and 3D in</u>
11.00	<u>landscape design</u>		<u>architectural</u>	<u>Research</u>	<u>landscape design</u>
	(lecture and		<u>projecting</u>	<u>methodology</u>	(lecture and
	practical work)		(practical training	(lecture and	practical work)
12.00			class)	seminar)	
13.00					
14.00			<u>PK.1744</u>		
			<u>Strategic local</u>		
			<u>planning</u>		
15.00			(lecture and		
			seminar)		
16.00			<u>PK.1738</u>		
			<u>Landscape</u>		
			<u>architectural</u>		
17.00			<u>projecting</u>		
			(practical training		
			class)		
18.00	<u>KE.0069</u>		<u>KE.0069</u>		
	<u>Estonian for</u>		<u>Estonian for</u>		
	<u>foreigners</u>		<u>foreigners</u>		
	(practical training		(practical training		
	class)		class)		
19.00					

Расписание

Обучени

е





Practical work in dairy technology
so we don't separate cream from raw milk. Use
in a jar ©

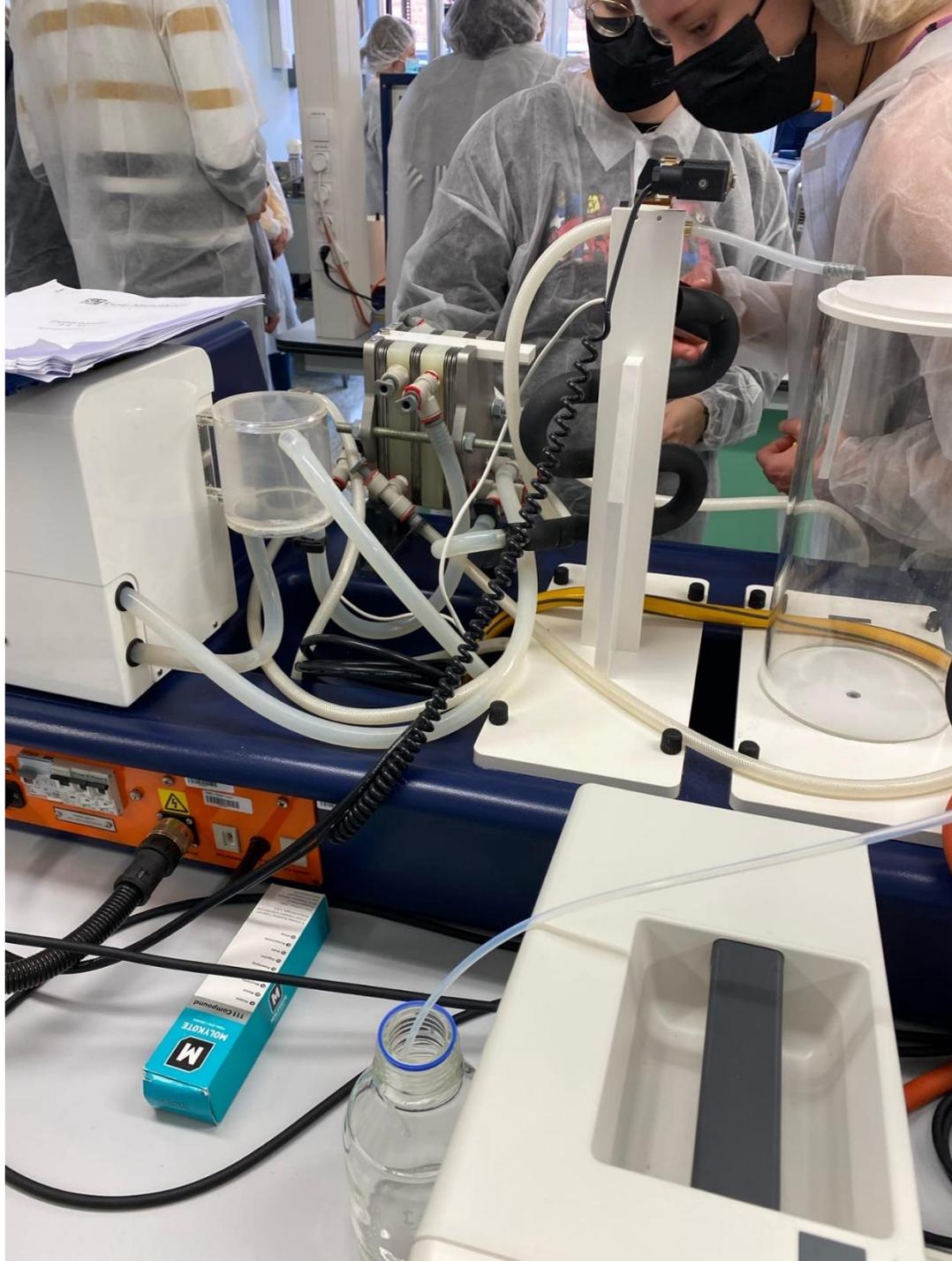
ING PRACTICAL WORK about ingredients, parameters &
temperature (time also)

250 ml 200 ml
5°C (13°C)
120V1
producer/brand, ID-number of company
E 47 at 9:56 it took 7 minutes
g of churning (time) 10:04 at 10:07 it took 10 minutes
of strong foam (virgin butter) (time) 10:07 it took 10 minutes from the
of butter grains (pop-corn butter) and buttermilk (time) 10:08 it
of bigger clumps (time) 10:09 it took 15 minutes from the
of buttermilk (time) 10:09 it took 10 minutes
separation of churning. How much buttermilk you got? g of butter
ing of churning. TASTE THE BUTTERMILK, how did it taste? Water content of butter
ASE, TASTE THE BUTTERMILK, how did it taste? The price for one kg of butter

10) Beginning of working/pressing (time) g of cream we made
Dry matter content of butter
11) Amount of butter, from
12) Working quality: scratch the surface of butter with a knife or spatula. There are
are not big droplets of free buttermilk on the butter, i.e. the quality of working is
14) of cream cost
is EUR

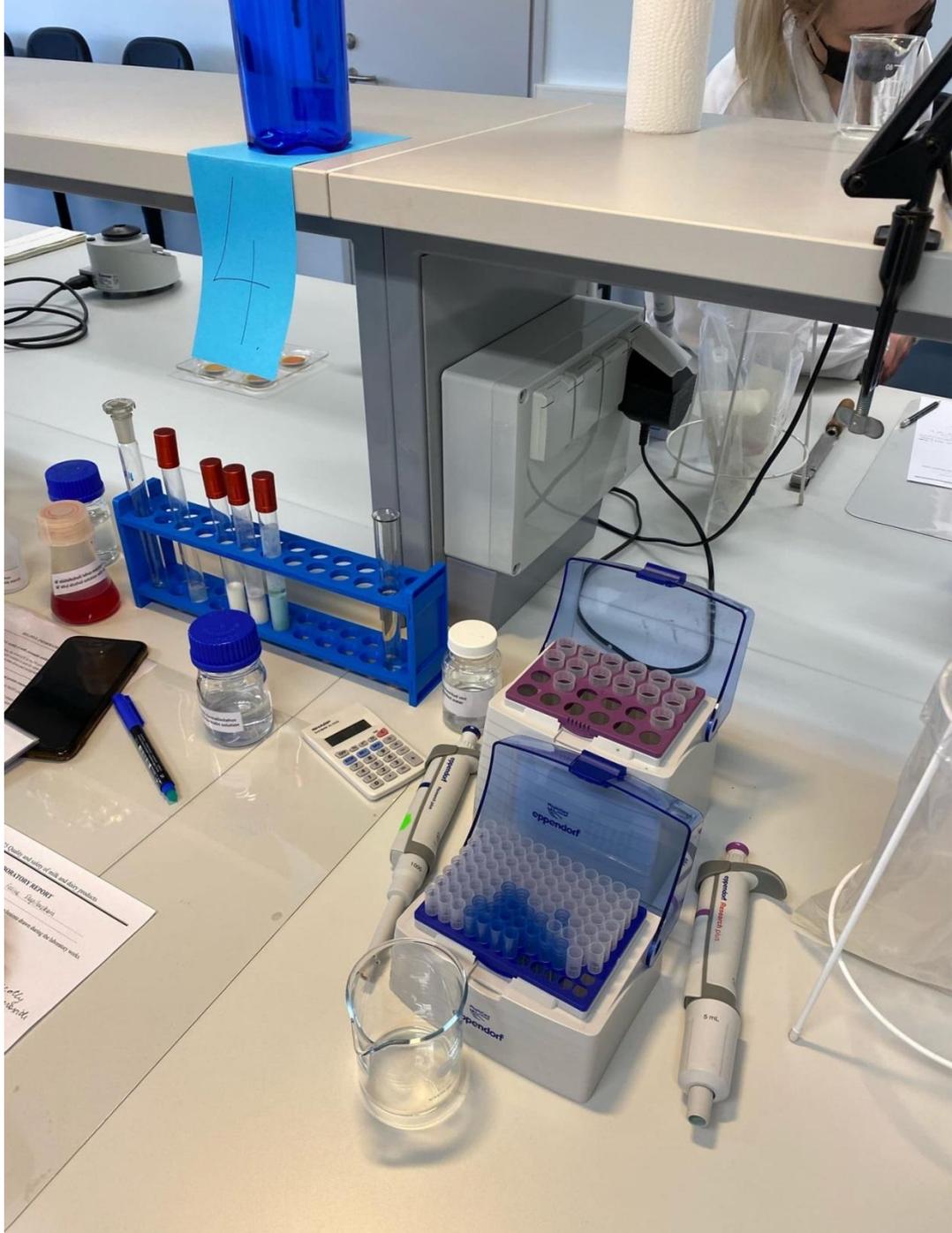
CALCULATIONS:

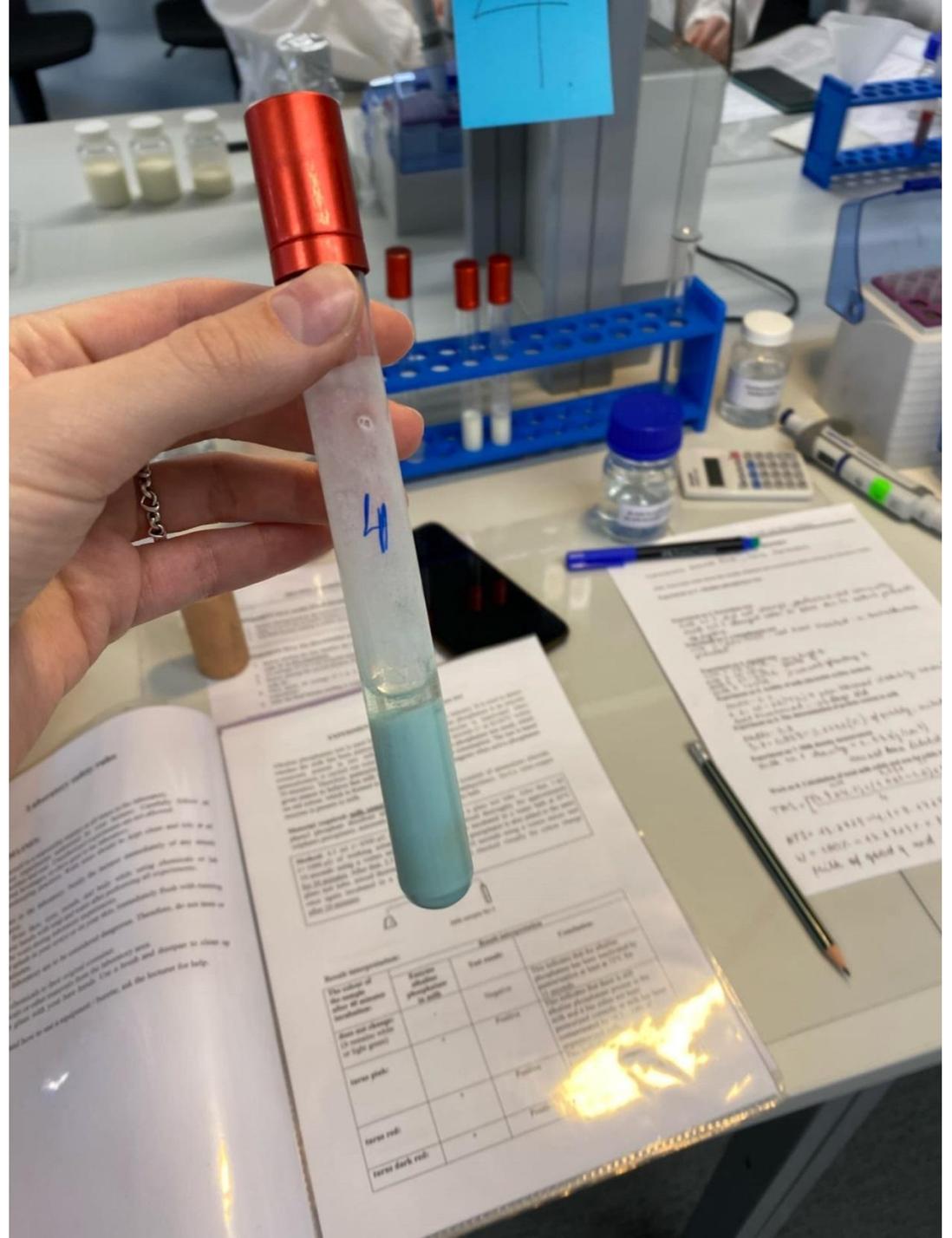






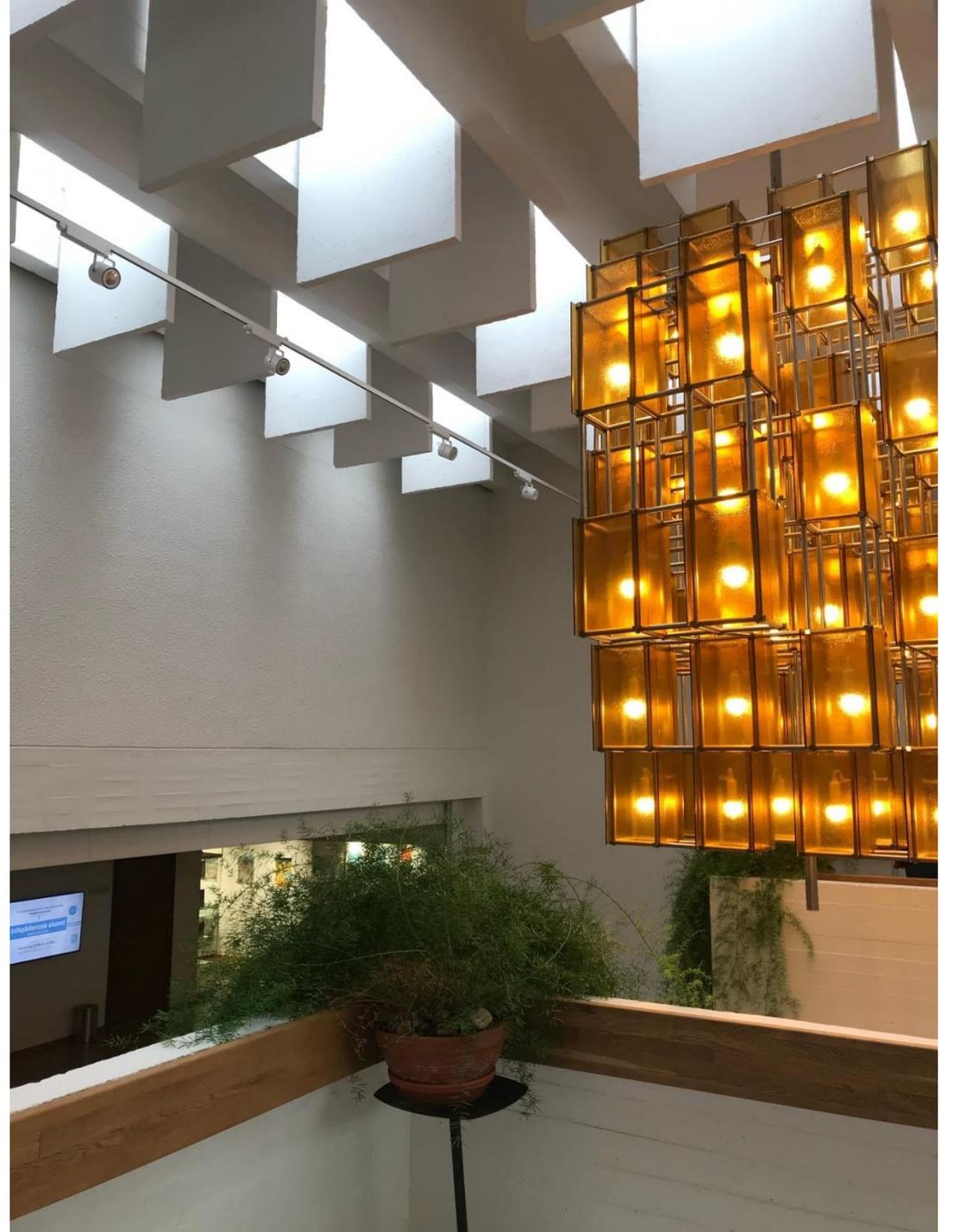






Библиотека Тартуского университета





Вечера национальной кухни













Совместный отдых









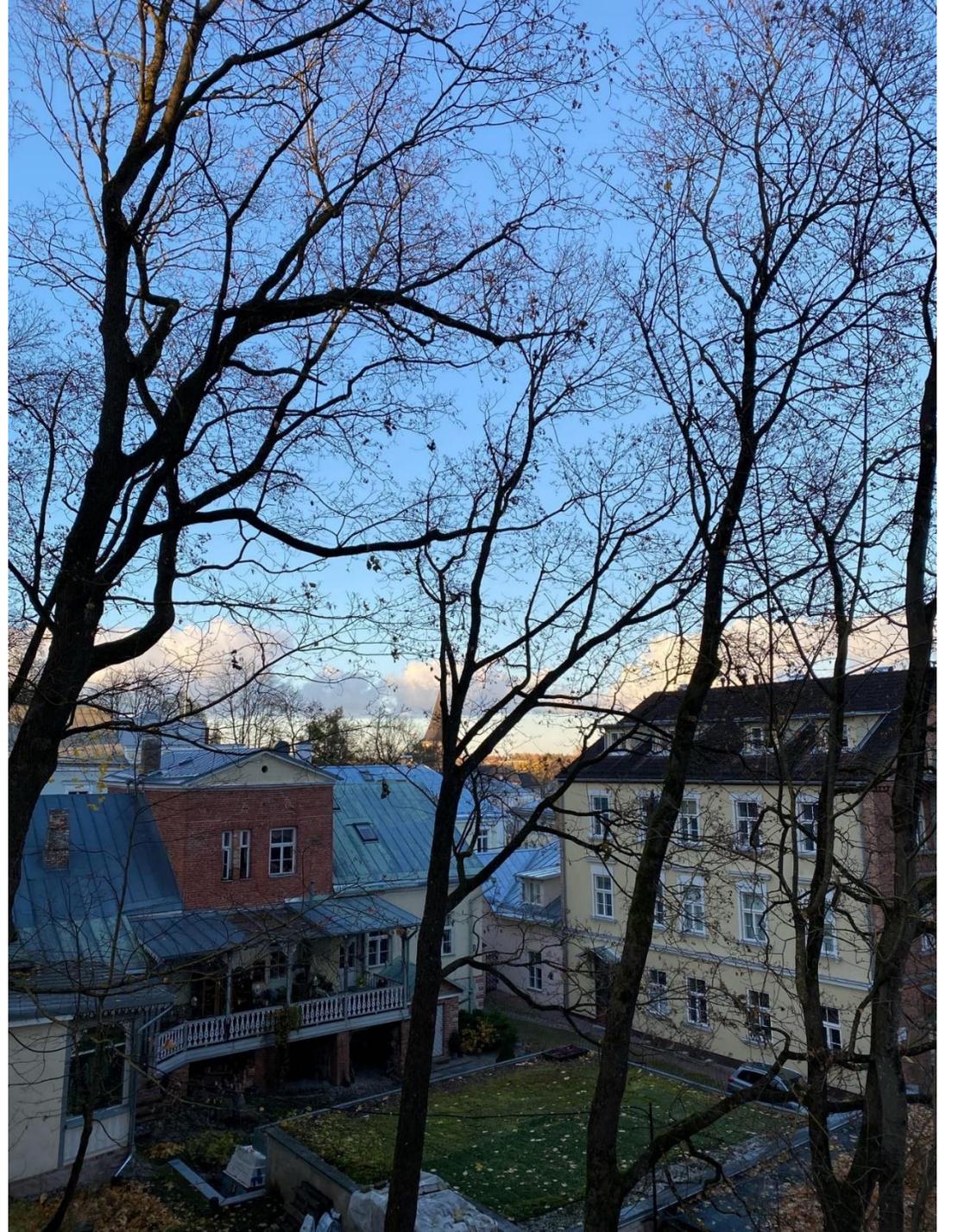




Г. Тарту









Рождество по-эстонски







Спасибо за
внимание!