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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty**  | **Faculty of Technology, Leskovac** |
| **GENERAL INFORMATION** |
| Study program  | **Food technology and biotechnology** |
| Study Module (if applicable) | Food Technology, Biotechnology |
| Course title |  Meat Technology |
| Level of study | ☒Bachelor ☐ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory ☒ Elective |
| Semester  | ☐ Autumn ☒ Spring |
| Year of study  | Third  |
| Number of ECTS allocated | 6 |
| Name of lecturer/lecturers | Prof. dr Nada Nikolić |
| Teaching mode | ☒Lectures ☐Group tutorials ☐ Individual tutorials☒ Laboratory work ☐ Project work ☐ Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| The purpose is to provide the basic theoretical and practical knowledge regard to meat technology with an emphasis to the chemical composition of meat, methods of preservation and changes that occur during the process of technological processing and preservation of meat. Qualifying students for carrying out activities in the field of meat technology and work in professional institutions that are dealing with this issues |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| Definition and chemical composition of meat. Structure the meat. Sceletal muscles and muscle fibers. Connective and fat tissue. The energy value of meat. Slaughterhouses and their importance. Animals for slaughter, slaughter phases and products. Post-mortem changes, homeostasis and glycolysis. DFD and PSE meat. Rigor mortis. The aging of meat. Characteristics of fresh meat: juiciness, flavor, consistency and texture of meat. Degree of water binding. Meat preservation and antimicrobial factors. Cooling, freezing and defrosting of meat. Salting and brining. The effect of salt on the color, protein and flavor of the meat. Meat smoking and drying. The effect of heat on the meat. Cans, heat treatment and inspections of the process. Raw sausage, smoked and cooked sausages production. Laboratory determination of the main components and the properties of meat and its products. |
| **LANGUAGE OF INSTRUCTION** |
| ☒ Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)☒ Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **ASSESSMENT METHODS AND CRITERIA** |
| **Pre exam duties** | **Points**  | **Final exam**  | **points** |
| **Activity during lectures** | **5** | **Written examination** |  |
| **Practical teaching** | **25** | **Oral examination** | **70** |
| **Teaching colloquia** |  | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |