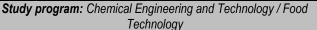
UNIVERSITY OF EAST SARAJEVO

Faculty of Technology



Academic year I



ADVANCES IN MEAT PRODUCTION AND PROCESSING Course title Department Department of Food Technology - Faculty of Technology

II cycle of studies

Course code	Status	Semester	ECTS
TF-1-2-HIT-02-2-067-2-6-2-2	elective		6

Teacher	Dragan Vujadinović, PhD, Assistant Professor	
Teaching		

Number of clast (per week)	sses/ teaching w	orkload	Individual	student workload hours)	(in semester	Student workload coefficient S _o
Р	AV	LV	Р	AV	LV	So
2	0	2	45	0	45	1.50
tota	al teaching load ho	ours, semester)		total stude	nt workload (in ho	urs, semester)
	2 * 15 + 0 * 15 + 2	2 * 15 = 60 h		2 * 15 * 1.50	+ 0 * 15 * 1.50 + 2	2 * 15 * 1.50 = 90

Total course load teaching the student +): 60 + 90 = 150 hours per semester

Student will show learning / ability to: 1. understands technological process and production of particular groups of product: 2. understand the principles of canning meat and meat products; Learning 3. independently handles equipment, additives and spices: outcomes 4. knows the legal regulations and legislation concerning meat technology and production of

- meat products: 5. independently develops new products and introduces characterization methods;
- 6. develops critical and creative thinking about the module material.

Conditionality

Teaching methods Lectures, laboratory exercises

- 1. Canning technology, additives and packaging.
- 2. Technologies of individual product groups.
- 3. Principles of canning meat by cooling, freezing, high temperatures.
- 4. Principles of canning meat by salting and pickling, drying, smoking and canning meat by fermentation.
- 5. Ingredients, additives and spices in the meat industry.
- 6. Packaging materials and packaging in the meat industry.

Syllabus outline per week

- 7. Equipment in the meat industry.
- 8. Technology of minced meat products.
- 9. Technology of fermented products.
- 10. Technology of cooked products, heat-treated products.
- 11. Technology of shaped and coated meat products, pasteurized and sterilized canned meat, canned food.
- 12. Fish product technology.
- 13. Packaging technologies, storage and expedition organization.
- 14. Legislation in the meat industry.
- 15. Management of microbiological, chemical and physical hazards in meat production and processing.

Obligatory literature					
Author / s	Publication name, publisher	Year	Pages (from-to)		
Toldrá, F.	Handbook of Meat Processing, Blackwell Publishing, lowa	2010	1-584		
Feiner, G.	Meat products handbook, Practical science and technology, Woodhead Publishing Limited, Abington Hall, Abington Cambridge	2006	159-671		
	Supplementary literature				
Author (s)	Publication name, publisher	Year	Pages (from-to)		
Nollet, MLL., Toldra, F.	Advanced Technologies for Meat Processing, CRC / Taylor & Francis Group, Boca Raton / London / New York	2006	1-502		

	Type of student work evaluation	Points	Percentage
Obligations, assessment methods and grading system	Pre-examination obligations		
	attendance at lectures / exercises	6	6%
	colloquium 1	20	20%
	colloquium 2	20	20%
	Laboratory exercises	24	24%
	Final exam (oral)	30	30%
	TOTAL	100	100%
Website	www.tfzv.ues.rs.ba		
Date			