
		UNIVERSITY OF EAST SARAJEVO Faculty of Technology				
		Study program: <i>Chemical Engineering and Technology / Food Technology</i>				
		II cycle of studies		Academic year I		
Course title		ADVANCES IN MEAT PRODUCTION AND PROCESSING				
Department		Department of Food Technology - Faculty of Technology				
Course code		Status		Semester		ECTS
TF-1-2-HIT-02-2-067-2-6-2-2		elective		II		6
Teacher		Dragan Vujadinović, PhD, Assistant Professor				
Teaching assistant		-----				
Number of classes/ teaching workload (per week)			Individual student workload (in semester hours)			Student workload coefficient S ₀
P	AV	LV	P	AV	LV	S ₀
2	0	2	45	0	45	1.50
total teaching load hours, semester) 2 * 15 + 0 * 15 + 2 * 15 = 60 h			total student workload (in hours, semester) 2 * 15 * 1.50 + 0 * 15 * 1.50 + 2 * 15 * 1.50 = 90			
Total course load teaching the student +): 60 + 90 = 150 hours per semester						
Learning outcomes		<p>Student will show learning / ability to:</p> <ol style="list-style-type: none"> 1. understands technological process and production of particular groups of product ; 2. understand the principles of canning meat and meat products; 3. independently handles equipment, additives and spices; 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				
Syllabus outline per week		<ol style="list-style-type: none"> 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. 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, Iowa			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			