
	UNIVERSITY OF EAST SARAJEVO Faculty of Technology					
	Study program: Chemical Engineering and Technology / Food Technology					
	II cycle of studies	Academic year I				
Course title	ADVANCES IN POULTRY MEAT, FISH AND EGGS TECHNOLOGY					
Department	Department of Food Technology - Faculty of Technology					
Course code	Status	Semester	ECTS			
TF-1-2-HIT-02-2-068-2-6-2-2	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 S₀		
P	AV	LV	P	AV	LV	S₀
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 + student): 60 + 90 = 150 hours per semester						
Learning outcomes	<p>Student will show knowledge / abilities to:</p> <ol style="list-style-type: none"> 1. understand the technological procedures of making certain product groups ; 2. understand the principles of canning meat and poultry products; 3. independently handles equipment, additives and spices; 4. knows the legal regulations and legislation concerning meat technology and production of meat products; 5. compare the methods of technological procedures in fish processing and select the most technologically justified methods for the selected product; 6. apply appropriate analytical methods to determine the quality and safety of poultry meat, egg and fish products; 7. independently develops new products and introduces characterization methods; 8. develop critical and creative thinking about the material of the module. 					
Conditionality						
Teaching methods	Lectures, laboratory exercises					
Syllabus outline per week	<ol style="list-style-type: none"> 1. Introduction and importance of poultry. 2. Types and classification of poultry. 3. Fundamentals of anatomy and physiology of poultry. 4. Primary poultry production. Chicken fattening technology. 5. Basics of nutrition and poultry diseases. 6. Technology of slaughter and processing of poultry carcasses. 6. Primary and secondary processing of carcasses, cooling of carcasses. 7. Canning fresh meat. Packaging and storage of poultry meat. 8. Meat processing and poultry meat products. 9. Poultry meat processing equipment. Technological procedures for product production. 10. Eggs and egg products. 11. Product range and technological production processes. Product quality and safety. 12. Fish meat technology. Species of marine and freshwater fish. 13. Systematization of fish products, technological manufacturing procedures. 14. Canning fish (cooling, freezing, heat, drying, salting, marinating, smoking). 15. Specifics of canning shellfish, crustaceans and snails. 					
Obligatory literature						
Author / s	Title of publication, publisher	Year	Pages (from-to)			
Bašić, M., Grujić, R.	Poultry meat technology, Faculty of Technology Tuzla	2013	1-411			
Kovačević, D.	Chemistry and Technology of Meat and Fish, Faculty of Food Technology Osijek	2001	233-269			
Supplementary literature						
Author / s	Publication title, 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			

Toldrá, F.	Handbook of Meat Processing, Blackwell Publishing, Iowa	2010	1-584	
Nollet, MLL., Toldra, F.	Handbook of Processed Meats and Poultry Analysis, Taylor & Francis Group, LLC, Boca Raton	2009	445-747	
Obligations, assessment methods and grading system	Type of student work evaluation		Points	Percentage
	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				