

Study programme: Food Technology			
Type and level of study: Bachelor's degree (240 ECTS) – First cycle			
Course title: Preservation of Meat and Meat Products			
Lecturer: Assoc. Prof. Vladimir Kurćubić, PhD			
Language of instruction: English			
ECTS credits: 5		Status (compulsory/elective): elective	
Prerequisite:			
Semester: <i>autumn</i>			
Course objective			
To acquire multidisciplinary knowledge incorporated in modern meat technology to ensure efficient and effective production performance in the meat industry and safe food production. To gain knowledge of current quality standards and bioethics.			
Learning outcomes			
Students acquire knowledge of the use of physical, chemical and biological methods of preserving meat and meat products as strategically important foodstuffs.			
Course contents			
<i>Theoretical instruction</i>			
Basic principles of meat preservation. Meat spoilage and causative factors. Meat preservation techniques (cooling, freezing, vacuum packaging, modified atmosphere packaging, curing, salting, drying, lyophilisation, smoking, fermentation, pickling, pasteurisation, cooking, sterilisation, ionising irradiation). Food safety and microbiological criteria. Performance of product safety management systems. Quality and safety standardisation of traditional meat products.			
Recommended reading			
<ol style="list-style-type: none"> 1. Food Processing Handbook. Edited by James G. Brennan. Copyright © 2006 Wiley-VCH Verlag GmbH & Co.KGaA, Weinheim ISBN: 3-527-30719-2 2. Meat Preservation. Preventing Losses and Assuring Safety by Robert G. Cassens, Ph.D.Department of Meat and Animal Sciences, University Of Wisconsin, Madison, Wisconsin, 53706. Food & Nutrition Press, Inc. Trumbull, Connecticut 06611 USA. Library of Congress Catalog Card Number: 94-70368. ISBN:0-917678-34-6. 3. R. A. Lawrie: Lawrie's Meat Science, Woodhead Publishing Limited, Cambridge, England, 1979. 4. Handbook of Food Process Design, First Edition. Edited by Jasim Ahmed and Mohammad Shafi ur Rahman.© Blackwell Publishing Ltd. Published by Blackwell Publishing Ltd., 2012. 5. Ingredients in Meat Products - Properties, Functionality and Applications. Rodrigo Tarté (ed.) © Springer Science + Business Media, LLC, ISBN: 978-0-387-71326-7, 2009. 			
Hours of active teaching			Other classes
Lectures:	Practicals:	Other forms of teaching Tutorials 2x15=30	
Individual work:			
Teaching methods			
Lectures, field work, interactive teaching, progress tests, midterm tests, individual work, term papers, oral examination			
Assessment (maximum points 100)			
Examination requirements	Points	Final examination	Points
Class participation		oral examination	
Practical sessions/tests	20	written examination	60
Term paper assignments/homework	20	
Project			
Other			
Grading system			

Grade	ECTS	Description
10	91-100	Excellent
9	81-90	Exceptionally good
8	71-80	Very good
7	61-70	Good
6	51-60	Passing
5	≤50	Failing