

Study programme: Prehrambena tehnologija - <i>Food Processing</i>			
Type and level of study: Bachelor's level (240 ECTS) – First cycle			
Course title: <i>Meat and Meat Products Conservation</i>			
Lecturer: <i>Full Professor Vladimir Kurćubić, Ph.D.</i>			
Language of instruction: English			
Number of ECTS credits: 5		Status predmeta (obavezni/izborni): izborni/ elective course	
Prerequisite:			
Semester: <u>jesenji/autumn</u>			
Course objective Sticanje multidisciplinarnih znanja koja objedinjuje moderna tehnologija mesa u cilju efikasnog i efektivnog obavljanja proizvodnog procesa u industriji mesa i proizvodnji zdravstveno bezbedne hrane. Upoznavanje sa aktuelnim standardima kvaliteta i bioetikom. <i>Acquisition of multidisciplinary knowledge that unites modern meat technology in order to efficiently and effectively perform the production process in the meat industry and the production of health-safe food. Acquaintance with current quality standards and bioethics.</i>			
Learning outcomes Stečena znanja za primenu različitih fizičkih, hemijskih i bioloških postupaka konzervisanja mesa i proizvoda od mesa, kao strateški važnih namirnica. <i>Acquired knowledge for the application of various physical, chemical and biological methods of preservation of meat and meat products, as strategically important foodstuffs.</i>			
Course contents <i>Theoretical instruction.</i> Osnove konzervisanja mesa. Pojam kvara mesa i činioci koji ga izazivaju. Postupci konzervisanja mesa (hlađenje, smrzavanje, pakovanje u vakuumu, pakovanje u zaštitnoj atmosferi, salamurenje, soljenje, sušenje, liofilizacija, dimljenje, fermentacija, kiseljenje, pasterizacija, kuvanje, sterilizacija, jonizujuće zračenje). Bezbednost hrane i mikrobiološki kriterijumi. Performanse sistema za upravljanje bezbednošću proizvoda. Standardizacija kvaliteta i bezbednosti tradicionalnih proizvoda od mesa. <i>Basics of meat preservation. The concept of meat spoilage and the factors that cause it. Meat preservation procedures (cooling, freezing, packing in a vacuum, packing in a protective atmosphere, brining, salting, drying, lyophilization, smoking, fermentation, pickling, pasteurization, cooking, sterilization, ionizing radiation). Food safety and microbiological criteria. Product safety management system performance. Standardization of quality and safety of traditional meat products.</i>			
References 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. 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.			
Active teaching hours			Other lessons
Lectures:	Practicals:	Other forms of teaching Tutorial 2 x 15 = 30	
Individual work:			
Teaching methods Lectures, field work, interactive teaching, placement tests, midterm tests, individual work, term papers, oral examination			
Assessment (maximum points 100)			
Prerequisites	Points	Final examination	Points
Activity in class	10	oral examination	
practical/tests		written examination	45
Term papers/homework		
Colloquium	30		
Seminary work	15		

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