Course Unit Descriptor

Study Programme: Agronomy		
Course Unit Title: Conteporary methods for processing aquaculture products		
Course Unit Code: 3DAI2057		
Name of Lecturer(s): Assistant Profesor PhD, Miroslav I. Urošević		
Type and Level of Studies: PhD		
Course Status (compulsory/elective): elective		
Semester (winter/summer): winter		
Language of instruction: English		
Mode of course unit delivery (face-to-face/distance learning): face-to-face		
Number of ECTS Allocated: 10		
Prerequisites: Non		
Course Aims: The aim of this course is to provide students with knowledge about nutritional values, the compositional quality and the palatability factors such as visual appearance, smell, firmness, juiciness, tenderness, and flavour of different fish meats. After that, acquaint the students with modern methods of processing fish meat, and make it, as long as possible, fresh, eatable and safe.		
Learning Outcomes: Qualified student who is fully involved in modern methods of processing, packaging and storage of high quality fish meat and fish products.		
Syllabus: Fish as human food; Chemical quality of fish meat; Nutritional value of freshwater fish meat; Food poisoning with fish meat; Processing of freshwater fish meat with- freezing, drying, salting, smoking, marinating; Industrial Processing Technology of fish meat; Preservation of fish in the cold chain; Preservation of fish in the warm chain; Utilization of byproducts of industrial processes in freshwater fish processing- fish meal, pituitary, guanin. Status of freshwater fish processing in world and Serbia; Packaging; Preservation and storage of fish.		
Required Reading: 1. Baltić, M. Ţ,.Teodorović, V.,:Higijena mesa, riba, rakova I školjki, udţbenik, Veterinarski fakultet, Beograd, 1997 2. Šoša, B.:Higijena i tehnologija prerade morske ribe,Školska knjiga, Zagreb, 1989 3. Bojčić i sar.: Slatkovodno ribarstvo, Zagreb, 1982.		
Weekly Contact Hours:	**Lectures: 3**	**Student research work: 5**
Teaching Methods: Lectures are colorised with the application of visual-audio equipment; Students research work implies work in fish processing facilities.		
Knowledge Assessment (maximum of 100 points):		
Methods of knowledge assessment can be different: written exam, oral exam, project presentation, seminar etc.)		