

Study Programme: Agronomy			
Course Unit Title: Egg and Meat Quality			
Course Unit Code:			
Name of Lecturer(s): Prof. dr Mirjana Đukić Stojčić, Prof.dr Lidija Perić			
Type and Level of Studies: Doctor Academic Degree			
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: None			
Course Aims: Introducing students deeper knowledge in the field of egg and meat quality, the technological aspects of the production of eggs of high internal and external quality, the technological aspects of the production of meat, methods and techniques for controlling the quality of eggs and meat, with the aim of improving the production of eggs and maet.			
Learning Outcomes: Formation of specialized professionals, who are trained to be on the basis of acquired knowledge in the field of quality of eggs and meat in scientific research and ability to solve problems in this field in practical work and production.			
Syllabus: Forming eggs. Structure and chemical composition of eggs. Nutritional value of eggs. The concept of egg quality. The role of technological factors of production in the formation of egg quality. Egg Quality Control System. Characteristics of egg quality: external and internal. Methods and techniques for egg quality control. Egg Defects - Indicators of Problems in Production. Quality of poultry meat. Structure of animal tissues and organs. Chemical composition of meat. Properties of meat. Meat quality evaluation methods. Meat safety hazards.			
Required Reading: <ol style="list-style-type: none"> 1. Snežana Ivanović, Vlado Teodorović, Milan Ž. Baltić (2012): Kvalitet mesa (biološke i hemijske opasnosti) Naučni institut za veterinarstvo Srbije, Beograd. 2. Coutts J. and Wilson G. (2007): Optimum Egg Quality. A Practical Approach. 5M Publishing, Queensland, Australia 3. Vikas Nanda (2013): Meat, Egg and Poultry Science & Technology, I K International Publishing House. 4. Y Nys, M Bain, F Van Immerseel (2011): Improving the Safety and Quality of Eggs and Egg Products, Woodhead Publishing Series in Food Science, Technology and Nutrition. 			
Weekly Contact Hours:	Lectures: 2	Practical work: 2	
Teaching Methods: Lectures, Practice, Consultations, Research work.			
Knowledge Assessment (maximum of 100 points): 100			
Pre-exam obligations	points	Final exam	points
Active class	5	written exam	50

participation			
Practical work		oral exam	30
Preliminary exam(s)		
Seminar(s)	15		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			