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| Study Programme: Food Engineering |
| Course Unit Title: Quality control of meat, milk and ready meal |
| Course Unit Code: 06KKI1 |
| Name of Lecturer(s): Full. Prof. Vladimir Tomovic, PhD, Assist.Prof. Branislav Sojic, PhD, Full Prof. Mirela Iličić, PhD; Assoc. Prof. Katarina Kanurić, PhD, Assoc. Prof. Marija Jokanovic, PhD |
| Type and Level of Studies: Undergraduate study |
| Course Status (compulsory/elective): elective |
| Semester (winter/summer): summer |
| Language of instruction: English |
| Mode of course unit delivery (face-to-face/distance learning): Face-to-face |
| Number of ECTS Allocated: 7 |
| Prerequisites: None |
| Course Aims: Students are trained to understand theoretical and practical base of modern trends of food preservation processing. |
| Learning Outcomes: The objective of this course is to form highly skilled experts for work in the food control (meat, milk and ready meal), technology, project, scientific, professional and educational institutions dealing with similar problems. |
| Syllabus: <i>Theory</i> Definition and categories of meat and processed meat products. Good manufacturing and good hygienic practices in meat processing plants. Technology, parameters and quality of milk and selected dairy products. Technological production processes with critical and critical control points: liquid dairy products, cheeses and processed cheeses, concentrated and dried dairy products. Flow diagrams in technologies of semi-prepared and prepared ready meals. Parameters and quality criteria of semi-prepared and prepared ready meals. <i>Practice</i> Determination of technological and sensory quality of meat and processed meat products. Determination of critical control points in processing of meat products (Fermented sausages; cooked sausages). Qualitative evidence of milk components. Physicochemical and sensory analyzes of dairy products. Physicochemical and sensory analyzes of semi-prepared and prepared ready meals. |
| Required Reading: <ol style="list-style-type: none"> 1. Carić, M., Milanović, S. Vucelja, D.: <i>Standard methods analyses of milk and dairy products</i> 2. Tamime, A. Y.: <i>Fermented Milks</i>, Blackwell Science Ltd, 262, 2006. 3. Fox, P. F., Mc Sweeney, P. L. H., Cogan, T. M., Guinee, T. P.: <i>Cheese, Chemistry, Physics and microbiology- General aspects</i>, third edition, vol 1, 2004. 4. Carić, M. <i>Concentrated and Dried Dairy Products</i>, VHC, New York, 1994. 5. F. Toldrá, Y. H. Hui, I. Astiasarán, W. -K. Nip, J. G. Sebranek, E. -T. F. Silveira, L. H. Stahnke, R. Talon (Eds.): <i>Handbook of fermented meat and poultry</i>, Blackwell Publishing Ltd, Oxford, UK, 2007. |

6. R. A. Lawrie, D. A. Ledward: Lawrie's meat science (7th ed.), Woodhead Publishing Ltd. and CRC Press LLC, Cambridge, England, 2006.

7. Gugušević-Đaković, M.: Industrijska proizvodnja gotove hrane (Industrial production of ready meals), Naučna knjiga, Beograd, 1989.

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| Weekly Contact Hours: | Lectures:4 | Practical work: 4 |
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Teaching Methods:
Lectures and students group work.

Knowledge Assessment (maximum of 100 points):

| Pre-exam obligations | points | Final exam | points |
|-----------------------------|----------|-------------------|--------|
| Active class participation | 10 | written exam | |
| Practical work | | oral exam | 30 |
| Preliminary exam(s) | 20+20+20 | | |
| Seminar(s) | | | |

The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.