

ADVANCED MEAT SCIENCE AND TECHNOLOGY

1	Course Title:	ADVANCED MEAT SCIENCE AND TECHNOLOGY	
2	Course Code:	GMB5055	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	3.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Doç. Dr. SİNE ÖZMEN TOĞAY	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Yrd. Doç. Dr. Sine ÖZMEN TOĞAY 0 224 294 16 29 / sinetogay@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	The aim of the course; To give information about the composition and nutrients of red meat, poultry meat and seafood, to teach the production technologies and storage conditions of these products and to explain the contamination and spoilage risks in these products in detail.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	To have an information about physical, chemical and microbiological characteristics of meat and meat products.
		2	To have an information about process and storage techniques of meat products.
		3	To have an information about the contamination and spoilage risks and avoiding techniques.
		4	To be able to explain how to get the paper about their field of study.
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21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Introduction to meat science		
2	The physical, chemical and microbiological characteristics of red meat and meat products.		

3	The physical, chemical and microbiological characteristics of poultry meat and meat products.	
4	The physical, chemical and microbiological characteristics of seafood products.	
5	Postmortem changes in meat	
6	Slaughtering techniques in poultry meats	
7	Production and preservation techniques in poultry meats	
8	Seafood production process (Cooling, freezing, salting)	
9	Seafood production process (Drying, smoking, marinating)	
10	Waste evaluation of meat products	
11	Student presentations	
12	Student presentations	
13	Student presentations	
14	Student presentations	

22	Textbooks, References and/or Other Materials:	Çaklı, Ş. 2007. Su Ürünleri İşleme Teknolojisi 1, Ege Üniversitesi Yayınları, İzmir. İnal, T. 1992. Besin Hijyeni Hayvansal Gıdaların Sağlık Kontrolü, Genişletilmiş İkinci Baskı, İstanbul. Öztaş, A., 2005. Et Bilimi ve Teknolojisi, TMMOB Gıda Mühendisleri Odası Yayınları, Ankara.
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Activities		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	3.00	42.00
Practicals/Labs		0	0.00	0.00
Self study and preparation		14	4.00	56.00
Homeworks		1	40.00	40.00
Projects		0	0.00	0.00
Quiz		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		0	0.00	0.00
Final Exam		1	100.00	100.00
Others		0	0.00	0.00
Final Exams		1	40.00	40.00
Contribution of Term (Year) Learning Activities to		0.00		
Total Work Load				178.00
Total work load of 30 h				
Contribution of Final Exam to Success Grade		100.00		5.93
ECTS Credit of the Course				6.00

Measurement and Evaluation Techniques Used in the Course		
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24	ECTS / WORK LOAD TABLE
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25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	5	4	4	4	4	4	3	3	3	0	0	0	0	0	0
ÖK2	4	4	4	4	4	4	3	3	3	3	0	0	0	0	0	0
ÖK3	4	4	4	4	3	3	3	3	3	3	0	0	0	0	0	0

ÖK4	3	4	3	3	3	3	3	3	3	3	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							