

SCIENCES OF SLAUGHTERHOUSE

1	Course Title:	SCIENCES OF SLAUGHTERHOUSE	
2	Course Code:	ETPZ107	
3	Type of Course:	Compulsory	
4	Level of Course:	Short Cycle	
5	Year of Study:	1	
6	Semester:	1	
7	ECTS Credits Allocated:	3.00	
8	Theoretical (hour/week):	2.00	
9	Practice (hour/week):	1.00	
10	Laboratory (hour/week):	0	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Öğr.Gör. ÇETİN ÖZUĞUR	
15	Course Lecturers:	Aytekin Günay, Nalan Çırak	
16	Contact information of the Course Coordinator:	cozugur@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	Students learn about meat integrated plants and working procedure and principals of meat production plants.	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	To have the knowledge of national and world meat production and consumption values.
		2	To be able to classify the slaughterhouses.
		3	To know the structural features of the slaughterhouse constituents.
		4	To know the slaughtering methods of butchery animals.
		5	To know the machines and equipments used in slaughterhouses.
		6	To know the process steps of slaughterhouses.
		7	To have the knowledge of cold-storage and equipments of slaughterhouses.
		8	To know the legal requirements for meat processing plants.
		9	
		10	
21	Course Content:		
		Course Content:	
Week	Theoretical	Practice	
1	Course Introduction and Information	Information on practice	
2	Basic Information on animals for slaughter (population and classification of animals).the parameters of meat production and consumption both in Turkey and world.		

3	Meat and meat products production facilities, plant establishment, project selection and project design of the land, and the condition of the environment.	
4	The transport of slaughtered animals and resting of animals, slaughtering methods, stamping of meat, health and identification marks.	
5	The sections of slaughterhouse complex (slaughterhouse sections and extensions)	
6	The sections of slaughterhouse complex (slaughterhouse sections and extensions)	
7	The sections of slaughterhouse complex (slaughterhouse sections and extensions)	
8	MIDTERM EXAM	
9	The sections of slaughterhouse complex (slaughterhouse sections and extensions)	
10	The sections of slaughterhouse complex (slaughterhouse sections and extensions)	
11	Transportation of refrigerated meat and carcass by cold-storage houses and cooling equipments.	
12	Transportation of refrigerated meat and carcass by cold-storage houses and cooling equipments.	
13	Wastewater treatment and methods	
14	Legal requirements for slaughterhouses and deboning facilities.	
22	Textbooks, References and/or Other Materials:	Textbooks- Öğr.Gör.Çetin Özuğur Meat Industry--Prof. Dr. Yalçın Yıldırım Meat Science and Technology- Prof. Dr. Aydın Öztan, Meat inspection- Tayar, M., Atasever, M.
23	Assesment	
TERM LEARNING ACTIVITIES		NUMBE R
Midterm Exam		40.00
Quiz		0.00
Home work-project		0.00
Final Exam		60.00
Total		100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		
24	ECTS / WORK LOAD TABLE	

Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	1.00	14.00
Self study and preperation	1	8.00	8.00
Homeworks	1	8.00	8.00
Projects	1	8.00	8.00
Field Studies	1	10.00	10.00
Midterm exams	1	8.00	8.00
Others	0	0.00	0.00
Final Exams	1	10.00	10.00
Total Work Load			94.00
Total work load/ 30 hr			3.13
ECTS Credit of the Course			3.00

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	2	0	0	0	1	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	2	0	0	2	0	0	0	0	0	0	1	0	0	0	1
ÖK3	0	3	0	0	2	0	0	0	0	2	0	2	0	0	0	0
ÖK4	2	4	0	0	2	0	3	0	0	2	0	3	0	0	0	0
ÖK5	2	3	0	0	0	0	5	0	0	2	0	4	0	0	0	0
ÖK6	0	4	0	1	3	0	3	0	0	2	0	4	0	0	0	0
ÖK7	2	4	0	0	2	0	4	0	0	2	0	4	0	0	0	0
ÖK8	2	4	0	0	4	1	0	0	0	0	0	1	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			