

MEAT AND MEAT PRODUCTS ANALYSES

1	Course Title:	MEAT AND MEAT PRODUCTS ANALYSES
2	Course Code:	VBH 5013
3	Type of Course:	Optional
4	Level of Course:	Second Cycle
5	Year of Study:	1
6	Semester:	1
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	1.00
9	Practice (hour/week):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. ŞAHSENE ANAR
15	Course Lecturers:	Yok
16	Contact information of the Course Coordinator:	Mail: anar@uludag.edu.tr Tel: 02242941332 Adres: Uludağ Ün. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı
17	Website:	
18	Objective of the Course:	To teach principles of chemical and microbiological analysis methods in meat and meat product quality control performing analysis, interpretation of their results
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Able to list laboratory working principles
	2	Able to sample for chemical analysis of meat and meat products
	3	Able to sample for microbiological analysis of meat and meat products
	4	Able to test meat and meat products for water activity and humidity
	5	Able to test meat and meat products for fat content by Soxhelet method
	6	Able to test meat and meat products for protein and ash content
	7	Able to test meat and meat products for acidity, pH and salt content
	8	Able to prepare media for microbiological analysis
	9	Able to perform pour plate method
	10	Able to perform spread plate method and interpret analysis results
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice

1	Introduction to course and course material, laboratory safety, emergency in the laboratory	Introduction to laboratory and equipment used in laboratory		
2	Important points in sampling for chemical analysis of meat and meat products	Sampling for chemical analysis in meat and meat products		
3	Important points and steps in sampling for microbiological analysis of meat and meat products	Sampling for microbiological analysis of meat and meat products		
4	Chemical analysis of meat and meat products I (water activity and humidity)	Water activity and humidity analysis		
5	Chemical analysis of meat and meat products II (fat content)	Fat content determination in ground meat and soudjuk by Soxhelet method		
6	Protein analysis in meat and meat products	Determination of protein content in meat and meat products by Kjeldahl method		
7	Determination of ash content in meat and meat products	Determination of ash content		
8	Acidity in meat and meat products (pH, total acidity)	Measuring pH in meat and meat products and determination of total acidity		
9	Salt content and saltiness in meat and meat products	Determination of salt content in meat and meat products		
10	Sampling from meat and meat products for microbiological analysis, rules and methods for sampling	Sampling by cotton swab method, Trigger method, agar sausage method		
11	Rules for media preparation in microbial analysis	Preparation of media and sterilization of tools used		
12	Plating methods in microbiological analysis I (surface plating)	Application of surface plating from meat and meat product samples		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	1.00	14.00
Practicals/Labs		14	2.00	28.00
Self study and preperation		2	6.00	12.00
Homeworks		0	0.00	0.00
Projects		2	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		4	0.00	0.00
Others		0	0.00	0.00
Final Exams		1	1.00	1.00
Total Work Load				127.00
Total work load/ 30 hr		0	0.00	4.23
ECTS Credit of the Course				4.00
Home work-project		0	0.00	
Final Exam		1	100.00	
Total		1	100.00	
Contribution of Term (Year) Learning Activities to Success Grade		0.00		
Contribution of Final Exam to Success Grade		100.00		
Total		100.00		
Measurement and Evaluation Techniques Used in the Course				
24	ECTS / WORK LOAD TABLE			

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	3	1	1	1	1	2	1	1	1	1	0	0	0	0	0	0
ÖK2	1	1	4	1	5	1	1	1	1	1	0	0	0	0	0	0
ÖK3	1	1	4	1	5	1	1	1	5	1	0	0	0	0	0	0
ÖK4	3	5	5	3	5	1	2	1	2	3	0	0	0	0	0	0
ÖK5	3	5	5	3	2	1	2	1	2	3	0	0	0	0	0	0
ÖK6	3	5	5	3	2	1	2	1	2	3	0	0	0	0	0	0
ÖK7	3	5	5	3	2	1	2	1	2	3	0	0	0	0	0	0
ÖK8	3	5	5	3	2	1	2	1	2	1	0	0	0	0	0	0
ÖK9	3	5	5	3	2	1	2	1	2	1	0	0	0	0	0	0
ÖK10	3	5	5	3	2	1	2	1	2	1	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low		3 Medium		4 High		5 Very High							