

MEAT INSPECTION AND TECHNOLOGY

1	Course Title:	MEAT INSPECTION AND TECHNOLOGY
2	Course Code:	VET4002
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	8
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
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:	Prof. Dr. Ayşegül EYİĞÖR
16	Contact information of the Course Coordinator:	Mail: anar@uludag.edu.tr Tel: 02242941332 Adres: Uludağ Üniv. Veteriner Fak. Besin Hijyeni ve Teknolojisi Anabilim Dalı
17	Website:	http://veteriner.uludag.edu.tr
18	Objective of the Course:	In meat inspection part, structure of slaughterhouses, transport of slaughter animals, types of slaughter, systematic meat inspection, bacterial, viral and parasitic diseases encountered in meat inspection, decision on meats based on pathological findings and based on legal requirements are aimed to be taught. In meat products technology part, teaching of postmortem changes occurring after slaughter, preservation methods of meats, processing Technologies of meat products, cleaning and disinfection methods in meat processing plants are aimed.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	
	1	Able to identify specific requirements of parts of a slaughterhouse, able to know registration documents in slaughter, able to know required documents for animal slaughter.
	2	Able to perform ante and post mortem inspection of slaughter animals.
	3	Able to identify bacterial, viral and parasitic diseases encountered in meat inspection, and can decide on meats based on pathological findings and based on legal requirements, can send samples for analysis to laboratory when required.
	4	Able to understand postmortem changes in meat.
	5	Learn and apply preservation methods of meat.
	6	Learn and apply principles of meat processing.
	7	Learn and describe the reason of the addition of additives used in meat processing.
	8	Learn carcass deboning, and parts from where valuable meat parts are derived.

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21	Course Content:			
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Week	Theoretical	Practice		
1	Introduction to course, introduction to course material, legal regulations in our country related to red meat processing, required recorded documents in slaughterhouses, responsibilities of the slaughterhouse, documents required fort he slaughter of animals.	Presentation of the parts of a slaughterhouse		
2	Official documents required for transport of slaughter animals, classification of slaughterhouses, parts of slaughterhouses sevege in slaughterhouses	Antemortem inspection, presentation ofdocuments required fort he slaughter of animals		
3	Antemortem inspection and its importance, resting of animals before slaughter, method of stunning, slaughter of cattle, sheep, goat and pigs, obligatory slaughter, determination of slaughter after death, types of stamps	Head and head lymph node examination in cattle		
4	Systematic meat inspection of cattle, sheep, pigs: blood, hide, head, lung, liver, spleen, intestine, bladder, udder, genital organs	Examination of internal organs and related lymph nodes		
5	Antemortem and postmortem findings and decision in slaughter animals for anthrax,	Examination of carcass and related lymph nodes		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical		14	2.00	28.00
Practicals/Labs		14	2.00	28.00
Self study		14	2.00	28.00
Homeworks		0	0.00	0.00
Projects		0	0.00	0.00
Field Studies		0	0.00	0.00
Midterm exams		1	1.00	1.00
Others		0	0.00	0.00
Final Exams		1	1.00	1.00
Total Work Load				86.00
Total work load/ 30 hr				2.87
ECTS Credit of the Course				3.00
	maturation, DFD, PSE meats, cold shortening, thaw rigor, artificial maturation of meats			
10	Cooling, cold storage, freezing and heating in meat preservation	Systematic meat inspection in cattle and small animals		
11	Prinipcle applications used in meat processing and classification of meat products, methods of drying and smoking	Introduction of equipment used in meat processing		
12	Selection of meat in fermented meat processing, preparation of sausage batter, filling, main points in fermentation, pastrami production technology	Soudjuk production technology		
13	Selection of meat in sausage-salami production, important points in preparation of emulsion, heating and smoking processes	Salami and sausage production technology		

14	Cleaning and disinfection in meat processing plants	Meat product processing overview
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22	Textbooks, References and/or Other Materials:	1. ANAR, Ş. Et ve Et Ürünleri Teknolojisi, Dora Yayınevi, Bursa, 2010. 2. HUI, Y.H., NIP, W., ROGERS, R.W., YOUNG, O.A. Meat Science and Applications, Marcel Dekker, Inc, Newyork, 2001. 3. GRACEY, J., COLLINS, D.S., HUEY, R. Meat Hygiene, W.B. Saunders Comp., London, 1999. 4. ANONYMOUS. Good Practices for the Meat Industry, FAO Animal Production and Health Manuals, 2004.
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23	Assesment
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	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
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25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
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	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	5	3	3	2	4	2	5	5	5	1	2	3	0	0	0	0
ÖK2	4	5	4	4	5	1	5	5	5	1	3	4	0	0	0	0
ÖK3	4	2	5	5	1	1	3	1	3	2	4	2	0	0	0	0
ÖK4	2	1	5	4	1	1	3	1	3	2	3	2	0	0	0	0
ÖK5	4	2	1	4	2	1	5	5	3	2	2	3	0	0	0	0
ÖK6	3	3	4	4	2	1	5	5	3	2	3	2	0	0	0	0
ÖK7	3	3	2	2	2	1	5	5	3	2	4	3	0	0	0	0
ÖK8	3	3	2	2	1	1	5	5	3	3	3	2	0	0	0	0

LO: Learning Objectives PQ: Program Qualifications																
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Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High
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