

## 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):	0.00	
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:		
		<b>Course Content:</b>	
Week	Theoretical	Practice	
1	Course Introduction and Information		
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	

Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical Materials:	Meat Industry--Prof. Dr. Zafer Yıldırım	28.00		
Practicals/Labs		0	0.00	0.00
Self study and preparation		1	8.00	8.00
Homeworks		2	8.00	16.00
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				88.00
Contribution of Term (Year) Learning Activities to Total Work load/ 30 hr		40.00		2.93
ECTS Credit of the Course				3.00
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

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			