



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Meat and Meat Products Analysis							
Course Code		GKA205		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		Doing to most applied chemical and sensorial red meat and poultry meat analyzes							
Course Content		Sensorial analyzes, putrefaction tests and chemical analyzes							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration					
Name of Lecturer(s)		Assoc. Prof. Vadullah EREN, Lec. İhsan Bülent HELVA							

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	50
Final Examination	1	50

Recommended or Required Reading

1	Et Bilimi ve Teknolojisi. Aydın Öztan. Gıda Müh. Odası. 2008. ISBN 978-395-632-0
2	Et Muayenesi. Mustafa Tayar & Artun Yıbar.. Dora Basın Yayım Dağıtım. 2013. ISBN 978-605-4485-75-8
3	Et ve Et ürünlerinde Kalite Kontrolü ve Laboratuvar Uygulama Klavuzu. Gökalp,H.Y., Kaya, M., Tülek, Y., Zorba, Ö. Atatürk Üniv.Ziraat Fak. Ofset Tesisi, Erzurum, 2001

Week	Weekly Detailed Course Contents	
1	Theoretical	Meat, role of meat on nutrition, Meat sources
	Practice	Recognising of veal and broiler meat and products
2	Theoretical	Slaughtering and methods. Carcass and ratios
	Practice	Killing/cutting and getting carcass. Calculating hot – cold carcass weights, dressing percentage
3	Theoretical	Cuts of meat. Meat stamps
	Practice	Carcass inspection and sealing
4	Theoretical	Chemical and physical properties of meat
	Practice	Study on different characteristics of meats
5	Theoretical	Conversion of muscle to meat. Grades of meats.
	Practice	Study on PSE and DFD characteristics meat
6	Theoretical	Meat products and conservation of meat
	Practice	Study on chilling and freezing systems
7	Theoretical	Quality management in meat industry
	Practice	Recognising of HACCP and ISO standarts
8	Intermediate Exam	Midterm exam
9	Theoretical	Zoonotic diseases
	Practice	Examination of zoonotic diseases
10	Theoretical	Sampling on meat and procedures for samples
	Practice	Sampling on meat and products
11	Theoretical	Sensorial examination on samples
	Practice	Sensorial examination on veal and broiler meats
12	Theoretical	Methods of putrefaction test ,pH analysis colour measurement on meats and blood loss value analysis
	Practice	Putrefaction test ,pH analysis colour measurement on meats. Blood loss value test.
13	Theoretical	Histological and serological analyzes
	Practice	Determination of species in meat and products
14	Theoretical	Nitrit, nitrate, salt and starch measurement methods on meat and products
	Practice	Nitrit, nitrate, salt and starch measurement on meat products



15	Theoretical	Methods of moisture, total fat, total protein and minreal on meat and products
	Practice	Determination on moisture, total fat, total protein and minreal
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	13	1	2	39
Lecture - Practice	13	0	1	13
Midterm Examination	1	7	1	8
Final Examination	1	14	1	15
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Meat sources and meat quality
2	Doing of quality control methods on meat and products
3	Calculating of carcas ratio and yields
4	To be able to sensorial tests on meat and meat products
5	To be able to chemical analyzes on meat and meat products

Programme Outcomes (Food Quality Control and Analysis)

1	Having basic knowledge about food products
2	Having knowledge for Production and hygiene in food products, preservation, microbiology, quality control and analysis
3	Having skills and discipline for working in the laboratory and using laboratory materials,
4	Developing positive attitudes about learning and knowledge and lifelong learning in the field.
5	Using the information and communication technologies at the level required by the work areas
6	Act in accordance with scientific, cultural and ethical values
7	Having sufficient consciousness about environmental protection, occupational health and safety issues.

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	4	4	4	4	4
P6	4	4	4	4	4
P7	3	3	3	3	3

