



AYDIN ADNAN MENDERES UNIVERSITY
GRADUATE SCHOOL OF HEALTH SCIENCES
VETERINARY FOOD HYGIENE AND TECHNOLOGY
FOOD HYGIENE AND TECHNOLOGY (VETERINARY)
FOOD HYGIENE AND TECHNOLOGY (VETERINARY) MASTER
COURSE INFORMATION FORM

Course Title	Traditional Meat Products Technologies								
Course Code	VBH564	Course Level			Second Cycle (Master's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course	Identification and knowledge of the history of traditional meat products, learning how to do and how to conservation pastirma and soudjouk, classification of pastirma, learning laboratory analyzes of pastrami and soudjouk.								
Course Content	Definition of pastirma and soudjouk, production technologies and features, nutritional value, hygiene in the production of pastirma and soudjouk								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, Discussion, Individual Study, Problem Solving								
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading

1	Cenap TEKİNŞEN, Yusuf DOĞRUER. Her Yönüyle Pastırma. Konya, 2000.
2	Ali ARSLAN. Et Muayenesi ve Et Ürünleri Teknolojisi. Elazığ, 2002.
3	YILDIRIM, Y. : Et Endüstrisi. Kozan Ofset Mat. San. Ve Tic. Ltd. Şti., Ankara, 1996
4	GÖKALP, H.Y., KAYA, M. VE ZORBA, Ö.: Et Ürünleri İşleme Mühendisliği, Erzurum: Atatürk Üniversitesi Yayın No: 786, Ziraat Fakültesi Yayın No: 320, Ders Kitapları Serisi No:70, Atatürk Üniv. Ziraat Fak. Ofset Tesisi, 2002
5	İNAL, T.: Besin Hijyeni Hayvansal Gıdaların Sağlık Kontrolü. İstanbul: Final Ofset., 1992
6	ANAR, Ş., Et ve Et Ürünleri Teknolojisi
7	GÖKALP, H.Y., KAYA, M. VE ZORBA, Ö.: Et Ürünleri İşleme

Week	Weekly Detailed Course Contents	
1	Theoretical & Practice	The definition and history of pastirma & Sensory and physical analysis in pastirma
2	Theoretical & Practice	Preparation of pastirma meat & Moisture, ash and fat analysis in pastirma
3	Theoretical & Practice	Processing of pastirma meat & Protein analysis in pastirma
4	Theoretical & Practice	Classification of pastirma & Salt analysis in pastirma, putrefaction analysis
5	Theoretical & Practice	Pastirma preservation & Preparation for microbiological analysis in pastirma
6	Theoretical & Practice	Common defects in pastirma & Microbiological analysis in pastirma
7	Theoretical & Practice	Introduction to fermented soudjouk technology, classification of soudjouk, various soudjouk formulas & Physical examinations and deterioration detectionin soudjouk (mashing, detection of flaws in the cases and surface, color odor changes)
8	Intermediate Exam	Midterm exam
9	Theoretical & Practice	Points to be considered in the production of fermented soudjouk & pH, moisture, and ash analysis in soudjouk
10	Theoretical & Practice	Microbial processes in fermented soudjouk production, starter cultures used in fermented soudjouk & Salt and acidity analysis in soudjouk
11	Theoretical & Practice	Additives and covers used in soudjouk production & Fat and protein analysis in soudjouk
12	Theoretical & Practice	Preparation of soudjouk dough, filling, maturing and maturing methods of soudjouk, packaging, preservation and problems encountered & Putrefaction analysis
13	Theoretical & Practice	Faults seen in sausages and causes of spoiling in soudjouk& Preparation for microbiological analysis in soudjouk
14	Theoretical & Practice	HACCP applications in soudjouk premises & yeast and mold determination in soudjouk
15	Theoretical & Practice	Discussion



16	Final Exam	Final exam
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Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Assignment	4	0	2	8
Midterm Examination	1	10	0	10
Final Examination	1	15	0	15
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes	
1	History of pastirma and soudjouk, meats used in production of pastrami
2	To learn the production of pastirma and soudjouk
3	To learn a different class pastirma
4	Pastrami and soudjouk packaging and learn to conservation pastirma and soudjouk
5	Providing hygiene in pastirma and soudjouk industry
6	Perform laboratory analyzes pastirma and soudjouk

Programme Outcomes (Food Hygiene and Technology (Veterinary) Master)	
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Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High						
	L1	L2	L3	L4	L5	L6
P1	5	5	5	5	5	5
P3				3	3	3
P4				2	2	2
P5					4	5
P6	3	3	3	3		
P11						5
P12						5
P13						5

