AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Pork Quality and Pork Meat Products Processing Technologies						
Course Code	VBH555		Couse Level	Second Cycle (Master's Degree)			
ECTS Credit	2	Workload	50 *(Hours)*	Theory	1	Practice	0	Laboratory	0
Objectives of the Course	Factors affecting pork meat quality and requirements in order to provide high quality pork meat. Pork meat products processing technologies						
Course Content	Quality parameters for pork meat. ham, bacon, raw, dry, fermented and cooked sausage technologies , , hamburger, blood sausage and liver pate production techniques						
Work Placement	N/A						
Planned Learning Activities and Teaching Methods			Explanation (Presentation), Discussion				
Name of Lecturer(s)							

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Jay (1996) Modern Food Microbiology, Chapman and Hall, 2006
2	Erol İ. (2008). Gıda Hijyeni
3	Meat and Meat products

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction
2	Theoretical	The nutritional value of pork meat
3	Theoretical	Postmortem changes in pork meat
4	Theoretical	Quality parameters of pork meat
5	Theoretical	Water holding capacity
6	Theoretical	Color and texture
7	Theoretical	Taste and aroma
8	Intermediate Exam	Midterm exam
9	Theoretical	Ham processing technology
10	Theoretical	Bacon processing technology
11	Theoretical	Blood sausage processing technology
12	Theoretical	Sausage types and their processing technologies
13	Theoretical	Sausage types and their processing technologies
14	Theoretical	Sausage types and their processing technologies
15	Theoretical	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Reading	14	0	1	14
Midterm Examination	1	3	1	4
Final Examination	1	3	1	4
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To learn pork meat quality parameters

2	To have sufficient knowledge related with factors affecting por meat quality.
3	To know the pork meat production techniques
4	To learn pork meat production quality parameters
5	Identify and use resources to increase knowledge of the subject

Programme Outcomes *(Food Hygiene and Technology (Veterinary Medicine) 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
P1	5	5	4	5	5
P2	5	4	5	4	
P3	5	5		5	5
P4					5
P5	5	5	5	5	5
P6	5	4	5	4	5
P7	4	5	5	5	