



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Meat Products Technologies							
Course Code		VBH565		Couse Level		Second Cycle (Master's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course		To learn enough information about the definition of meat, about composition of meat and importance of meat in nutrition, about histological structure of meat, about processing technologies of meat products							
Course Content		Definition of meat, sausage(fermented, emulsified) , salami and pastrami technologies; sensory, physical and microbiological examinations of meat products.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Experiment, Demonstration, 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	YILDIRIM, Y. Et Endüstrisi. Kozan Ofset Mat. San. Ve Tic. Ltd. Şti., Ankara, 1996
2	GÖKALP, H.Y., KAYA, M. Ve ZORBA, Ö. Et Ürünleri İşletme Mühendisliği, Erzurum: Atatürk Üniversitesi Yayın No:786
3	Arslan, A. Et Muayenesi ve Et Ürünleri Teknolojisi
4	Türker, S. Hayvansal Gıdalarda Kalite Kontrolü

Week	Weekly Detailed Course Contents	
1	Theoretical & Practice	Definition of meat, importance in nutrition, composition of meat & Determination of aw, dry matter and ash in meat products
2	Theoretical & Practice	Histological structure of meat and muscle proteins, factors affecting meat quality & Lipid and protein analysis
3	Theoretical & Practice	Soudjouk technology & Soudjouk scent tests, physical and chemical tests
4	Theoretical & Practice	Pastirma technology & Physical and inspection, imitation and adulteration detection in pastirma
5	Theoretical & Practice	Emulsion type meat products technology (definition of emulsion, types of emulsions, basic characteristics of meat emulsions), Sausage-Salami Production technologies general information (Raw materials and additives used) & Microbiological analysis methods in meat products
6	Theoretical & Practice	Microbiological sampling and sowing in Sausage Production Technology & Meat products (total viable count, coliform, yeast and mold determination)
7	Theoretical & Practice	Salami Production technology & Determination of hydroxyproline ratio in meat products
8	Intermediate Exam	Midterm exam
9	Theoretical & Practice	Cooked products technology introduction, smoked language production technology & Histological examination in meat products
10	Theoretical & Practice	Jelly tripe production technology, leg production technology & pH and acidity determination in meat products
11	Theoretical & Practice	Doner production technology, meat canned food, hamburger meatball production & Physical, chemical and microbiological examination of meat canned food
12	Theoretical & Practice	Additives used in meat products I (General information, Using nitrate and nitrite, Curing aids, Kuter auxiliaries) & Determination of starch and salt in meat products
13	Theoretical & Practice	Additives used in meat products II (Emitters, stabilizers, flavors-artificial and natural flavors, spices) & Determination of nitrates and nitrites in meat products
14	Theoretical & Practice	Starter cultures used in meat products & Determination of Lactobacilli group bacteria
15	Theoretical & Practice	Quality and quality defects in meat products & Detection of tricks in meat products
16	Final Exam	Final exam



Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Reading	10	0	3	30
Midterm Examination	1	10	1	11
Final Examination	1	16	1	17
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To learn the knowledge to produce raw materials and appropriate formulas to be used in the production of meat products
2	To learn the composition and nutritional value of meat
3	To learn sausage types and production technology
4	To learn production technologies of emulsified meat products such as sausage and salami
5	To learn pastrami technology

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	5	5
P2		4			
P3	5	4	5	5	5
P4	5	4	5	5	5
P7		5	5	5	5
P9	5	5	5	5	5
P10		4	4	4	4
P13		4	5	5	5

