

TOROS ÜNİVERSİTESİ

Vocational School
Food Technology

Course Information

MEAT AND MEAT PRODUCTS TECHNOLOGY					
Code	Semester	Theoretical	Practice	National Credit	ECTS Credit
		Hour / Week			
GTE207	Fall	2	2	3	4

Prerequisites and co-requisites	
Language of instruction	Turkish
Type	Required
Level of Course	Associate
Lecturer	Lec. Kamuran ÖZTOP
Mode of Delivery	Face to Face
Suggested Subject	
Professional practise (internship)	None
Objectives of the Course	Aimed at making students gain competencies to control the production of emulsion meat products and advanced operation processed meat products in accordance, To convey the theoretical and practical knowledge about the production of meat products
Contents of the Course	Physical, chemical, sensory, microbiological and biochemical properties of meat and preservation methods, the production and quality criteria of different meat products.

Learning Outcomes of Course

#	Learning Outcomes
1	Learn the importance of meat composition and nutrition.
2	List the basic principles of meat preservation methods.
3	Meat industry assesses hygiene practices from different angles.
4	Defines the transition of muscle to meat, explains the factors affecting the quality of meat.
5	Compares the production methods of different meat products

Course Syllabus

#	Subjects	Teaching Methods and Technics
1	The composition of the meat.	Lecture, discussion, presentation
2	Meat and human nutrition.	Lecture, discussion, presentation
3	Edible internal organs.	Lecture, discussion, presentation
4	Slaughtered animals.	Lecture, discussion, presentation
5	Muscle structure and function	Lecture, discussion, presentation
6	The transformation of muscle to meat	Lecture, discussion, presentation
7	Meat proteins, oils, carbonhydrates	Lecture, discussion, presentation
8	Midterm Exam	Written examination
9	Meat microbiology	Lecture, discussion, presentation
10	Meat preservation methods	Lecture, discussion, presentation
11	Raw materials and additives used in the production of meat products	Lecture, discussion, presentation

12	Fermented meat products	Lecture, discussion, presentation
13	Curing methods and methods of smoking	Lecture, discussion, presentation
14	Raw and cooked cured meat products	Lecture, discussion, presentation
15	Emulsion type meat production	Lecture, discussion, presentation
16	Final Exam	Written examination

Course Syllabus

#	Material / Resources	Information About Resources	Reference / Recommended Resources
1	Gökalp, H.Y., Kaya, M., Zorba, Ö. (2012). Et Ürünleri İşleme Mühendisliği. Atatürk Üniversitesi Yayınları No: 786, Erzurum		

Method of Assessment

#	Weight	Work Type	Work Title
1	40%	Mid-Term Exam	Mid-Term Exam
2	60%	Final Exam	Final Exam

Relationship between Learning Outcomes of Course and Program Outcomes

#	Learning Outcomes	Program Outcomes	Method of Assessment
1	Learn the importance of meat composition and nutrition.	2,3,11,12,13,15	1,2
2	List the basic principles of meat preservation methods.	2,3,11,12,13,15	1,2
3	Meat industry assesses hygiene practices from different angles.	2,3,11,12,13,15	1,2
4	Defines the transition of muscle to meat, explains the factors affecting the quality of meat.	2,3,11,12,13,15	1,2
5	Compares the production methods of different meat products	2,3,11,12,13,15	1,2

PS. The numbers, which are shown in the column Method of Assessment, presents the methods shown in the previous table, titled as Method of Assessment.

Work Load Details

#	Type of Work	Quantity	Time (Hour)	Work Load
1	Course Duration	14	4	56
2	Course Duration Except Class (Preliminary Study, Enhancement)	14	3	42
3	Presentation and Seminar Preparation	0	0	0
4	Web Research, Library and Archival Work	0	0	0
5	Document/Information Listing	0	0	0
6	Workshop	0	0	0
7	Preparation for Midterm Exam	1	5	5
8	Midterm Exam	1	1	1
9	Quiz	0	0	0
10	Homework	0	0	0
11	Midterm Project	0	0	0
12	Midterm Exercise	0	0	0
13	Final Project	0	0	0
14	Final Exercise	0	0	0

15	Preparation for Final Exam	1	5	5
16	Final Exam	1	1	1
				110