

SYLLABUS

1. Course title:

TECHNOLOGY OF FOODS OF ANIMAL ORIGIN

2. Code:**3. Cycle of study:**

1

4. ECTS credits:

5

5. Type of course: Mandatory Elective**6. Prerequisites:**

Raw materials for food industries

7. Class restrictions:

No

8. Duration / semester:

1

6

9. Weekly contact hours:

9.1. Lectures:

3

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

2

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Quality and Safety

12. Lecturer:

Milica Vilušić, associate professor

13. Lecturer's e-mail:

milica.vilusic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

- The creation of highly educated experts for work in the food industry and the utilization of raw materials of animal origin for the purpose of obtaining high quality and safe products.
- Gaining knowledge of specific technologies and processing of animal origin and their use for the production of nutritionally high-value food
- Problem solving in practice from the processing domain of animal origin

16. Learning outcomes:

- Describe and analyze the composition and properties of certain raw materials and understand the changes during their processing
- Identify main groups of microorganisms in raw materials and distinguish commercial starter cultures
- Define and classify animal products and describe the phases of technological processes of their production
- To distinguish between production lines and preservation techniques of animal products
- Problem solving in practice from the processing domain, preservation and storage of animal origin

17. Course content:

Introduction. Type, composition and nutritional value of milk. Changes the basic ingredients of milk. Milk microorganisms. Inhibitors of milk. Primary milk processing. Production of pasteurized and sterilized milk. Concentrated milk and powdered milk. Fermented dairy products (types, fermentations and cultures). Cream. Butter. Cheeses (types, classification, production process, dairy culture). Secondary products in the dairy industry. Ice cream and other dairy products. Modified milk and dairy products. Honey and other bee products. Situation and prospects of the meat industry in BiH. Objects for the production and processing of meat. Texture and chemical composition of meat. Postmortem changes of meat. Meaning of microflora in meat technology. Meat preservation and processing operations and the impact on the properties of raw materials, categorization and disintegration of meat. Systematization of meat products. Technology for rabbit, game animal and snail processing. Catching, preservation and fish processing.

18. Learning methods:

Lectures by the use of multimedia tools, active learning techniques, with the participation and discussion of students. Laboratory exercises (individual and group) and additional on-site visits (primary production and production facilities). Consultation with the associate teachers and / or assistant.

19. Assessment methods:

The examination of the knowledge will be done through two partial tests from the respective teaching units, after the first half of the semester (first partial test T1) and at the end of the semester (second partial test T2). The single test consists of 20 questions. Both tests put all the students on the subject at the same time, thereby achieving the level of knowledge that is being tested and the conditions under which the student takes the exam.

The final exam may be written and / or oral, depending on the number of points you have earned in the pre-exam.

At the final exam, students who have won the required number of points can enter a final grade. Students who have passed a partial test put the rest of the remaining (unaddressed) part on the final exam. Students who have not passed a partial test, on the final, or corrective or additional corrective exam, pass the entire exam, which contains the questions of both partial tests).

Students who have not passed the exam during the academic year when they first attend the course will be subject to the remaining test assignments under the current Act of the University in Tuzla.

The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-exam (minimum 28 points) and the completion of the final exam (minimum 26 points) according to the quality of the acquired knowledge and skills and contains at least 54 points or a maximum of 100 points.

20. Assessment components:

The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-exam obligations and passing the exam and is determined according to the following scale:

Student Obligations	Points (min-max)
- Responsiveness and activity in lectures and exercises	(3-5)
-Educational Colloquium in Laboratory Exercises	(3-5)
-Test 1	(11-20)
-Test 2	(11-20)
- Total pre-exam	(28-50)
-Final Exam	(26-50)

21. Required reading list:

Tratnik, Lj., Božanić, R. (2012): Mlijeko i mliječni proizvodi, HMU, Zagreb
Kovačević, D (2001): Kemija i tehnologija robe, PTF, Osijek
Laktić, Z., Šekulja D. (2008): Suvremeno pčelarstvo, NZ Globus, Zagreb

22. Web sources:**23. Applicable starting from the academic year:**

2015/16

24. Adopted in the Faculty/Academy session: