

## SYLLABUS

**1. Course title:**

QUALITY CONTROL OF RAW MATERIALS OF ANIMAL ORIGIN

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

1

**4. ECTS credits:**

5

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

Raw materials of food industry; technogy of animal origin

**7. Class restrictions:**

No

**8. Duration / semester:**

1

8

**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 Technology/Food Quality and Safety

**12. Lecturer:**

Dr. Sc. Milica Vilušić, Associate Professor

**13. Lecturer's e-mail:**

milica.vilusic@untz.ba

**14. Web site:**

www.tf.untz.ba

**15. Course aims:**

- Creation of highly educated experts in the food industry and other establishments for the control of raw materials and products of animal origin
- Identification of specific methods for quality control of animal products
- Acquiring knowledge in the area of regulations, normative acts and standards for animal products
- Solving problems related to the quality of products of animal origin

**16. Learning outcomes:**

- Analyze the quality of raw materials, semi-products and products of animal origin, conditions and methods of storage, for longer product durability
- Explain and apply the appropriate methods of disposing of the by-product
- Decide and use methods for testing the quality of certain products of animal origin and interpret the results in accordance with the applicable regulations
- Resolve problems related to the required and / or required quality of the products of animal origin

**17. Course content:**

Quality Control in Milk and Milk Production Technologies (Liquid Milk Products, Fermented milk products, Cheese, Milk Powder, etc.). Quality control in the technologies of production and processing of large and small livestock, fish, etc. Parameters and criteria for the quality of semen, meat and ancillary products. Quality control of basic, secondary and limiting ingredients in animal origin technologies. Quality control of meat products. Quality parameters and control of eggs and egg products. Parameters and criteria for the quality of honey and other bee products. Regulations and other legal regulations and quality criteria of the product of animal origin. Qualitative demonstration of milk and foreign components in milk. Physico-chemical and sensory analysis of milk and dairy products. Determination of fresh meat quality parameters. Determination of quality of meat products. Determination of the quality of eggs and egg products. Evaluation of the quality of honey and other bee products.

**18. Learning methods:**

- Lecture with the use of multimedia resources, active learning techniques, with active participation of students in the discussion
- Laboratory / practical exercises (individual and group), and additional visits (primary production and production plants)
- Consultations with specialized teacher 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, each question being 1 point. 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 a student passes an 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 (unbeaten) part on the final exam. Students who have not passed a partial test, on the final, or corrective or additional correction, pass the entire exam, which contains the questions of both partial tests).

Students who have not passed the exam in the academic year when they first attend the course will be subject to the remaining test assignments by 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)
- The presence and activity of the lectures and exercises	(3-5)
- The final colloquium in laboratory	(3-5)
- Test 1	(11-20)
- Test 2	(11-20)
- Total pre-exam	(28-50)
- The final exam	(26-50)

**21. Required reading list:**

Tratnik, Lj., Božanić, R. (2012): Mlijeko i mliječni proizvodi, Hrvatska mljekarska udruga, Zagreb.  
 Sabadoš, D. (1996): Kontrola i ocjenjivanje kakvoće mlijeka i mliječnih proizvoda, Hrvatsko mljekarsko društvo, Zagreb.  
 etc.

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

2015/16.

**24. Adopted in the Faculty/Academy session:**