

FACULTY:	Faculty of Mechanical Engineering
FIELD OF STUDY:	Food Technology and Human Nutrition
ERASMUS COORDINATOR OF THE FACULTY:	Krzysztof Rokosz, PhD, DSc, Eng. Małgorzata Smuga-Kogut, PhD
E-MAIL ADDRESS OF THE COORDINATOR:	<ul style="list-style-type: none"> <li>• krzysztof.rokosz@tu.koszalin.pl</li> <li>• malgorzata.smuga-kogut@tu.koszalin.pl (Food Technology and Human Nutrition)</li> </ul>
COURSE TITLE:	Meat and Milk Processing Technology
LECTURER'S NAME:	Zdzisław Domiszewski, PhD, DSc, Eng.
E-MAIL ADDRESS OF THE LECTURER:	zdzislaw.domiszewski@tu.koszalin.pl
ECTS POINTS FOR THE COURSE:	4.0
ACADEMIC YEAR:	2020/2021
SEMESTER: (W – winter, S – summer)	W
HOURS IN SEMESTER:	(30h) + (30h)
LEVEL OF THE COURSE: (1 <sup>st</sup> cycle, 2 <sup>nd</sup> cycle, 3 <sup>rd</sup> cycle)	1 <sup>st</sup> cycle
TEACHING METHOD: (lecture, laboratory, group tutorials, seminar, other-what type?)	Lecture, laboratory
LANGUAGE OF INSTRUCTION:	English
ASSESSMENT METHOD: (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?)	Oral exam, class test
COURSE CONTENT:	Introduction-perspective and development of meat-milk-fish processing, Technological quality of meat(beef, pork, poultry)-milk-fish, Thermal processing, Drying and Smoking processing, Process control in food processing, Sensory evaluation of meat-milk-fish products, Novel food (meat-milk-fish products), Functional meat-milk-fish products, Food process design, Food quality and analysis.
ADDITIONAL INFORMATION:	<p>Reference list (selected):</p> <p>Brewer S., Novakofski J. 2008. Consumer quality evaluation of aging of beef. J. Of Food Science. 73(1). 78-82.</p> <p>Toldra F. 2010. Handbook of meat processing.</p> <p>Vandendriessche F. 2008. Meat products in the past, today and in the future. Meat Science. 78. 104-113.</p> <p>Supplementary literature:</p> <p>Vasconcellos J.A. 2004. Quality assurance for the food industry. A practical Approach. Boca Raton. Fla.: CRC PRESS.</p>

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