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| FACULTY: | Faculty of Mechanical Engineering and Energetics |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Agnieszka Szparaga, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE COORDINATOR: | agnieszka.szparaga@tu.koszalin.pl |
| 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 |
| COURSE CODE (USOS): | 0811>2000-TPMM (Lec); 0811>2000-TPMM-lab |
| ACADEMIC YEAR: | 2024/2025 |
| SEMESTER: (W – winter, S – summer) | W |
| HOURS IN SEMESTER: | (30h) + (30h) |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st cycle |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Lecture, laboratory |
| LANGUAGE OF INSTRUCTION: | * **English full time scheme for classes with 5 and more International Erasmus+ students enrolled/accepted;** * **English 50% individually with the teacher + Polish 50% with Polish students or individual project work- scheme for classes with less than 5 International Erasmus+ students enrolled/ accepted;** |
| ASSESSMENT METOD:  (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, slaughter of animals, meat processing, defects in meat and meat products, milk production technology,  technology of fermented milk products, cheese technology process control in food processing, sensory evaluation of meat-milk-fish products, novel food (meat-milk-fish products), functional meat-milk-fish products, food quality and analysis. |
| ADDITIONAL INFORMATION: | Reference list (selected):  Brewer S., Novakofski J. 2008. Consumer quality evaluation of aging of beef. J. Of Food Science. 73(1). 78-82.  Toldra F. 2010. Handbook of meat processing.  Vandendriessche F. 2008. Meat products in the past, today and in the future. Meat Science. 78. 104-113.  Supplementaryliterature:  Vasconcellos J.A. 2004. Quality assurance for the food industry. A practical Approach. Boca Raton. Fla.: CRC PRESS. |

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