

Course description form

1. : Course Name	
Meat science	
2. :Course Code	
MTSC437	
3. Semester/Year: Annual	
First semester / fourth stage / 2023-2024	
4. date Preparation this the description	
2024/4/1	
5. Available forms of attendance:	
My presence	
6. :Number of study hours (total)/number of units (total)	
theoretical hours / 3 practical hours (5 hours) / 3 units 2	
7. Name of the course administrator (if more than one name is mentioned)	
D. Safwan Luqman Shihab Haitham Muhammad Sabeih	
8. Course objectives	
<p>practical</p> <ol style="list-style-type: none"> 1- Identify and learn about different animals and .the most famous breeds 2- Knowing the requirements for any type of production and the ideal conditions that suit .those animals 3- . Field operations necessary for farm animals 	<p>theoretical</p> <ol style="list-style-type: none"> 1- The most important operations performed on a .types of meat 2- Knowing the most important fodder crops that .contribute to a specific type of animal product 3- Knowing the most important animals spread in the region and thus creating programs to raise .them and increase their production 4- Identify the most important nutritional elements .and compounds that animals need
9. Teaching and learning strategies	

practical Assigning group work to reveal leadership skills Assigning tasks and reporting on each breed Utilizing office hours for department professors	theoretical Interactive lecture Dialogue and discussion Reports Study groups
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10. Course structure

Evaluation method	Learning method	Name of the unit or topic	Required learning outcomes	hours	the week
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	theoretical Introduction to meat science Meat production problems practical Devices And tools used in laboratory Meat	theoretical A1 Remember the importance Economics of meat production practical A15 Recognizes devices And tools used in meat laboratory	Theoretical practical 3	1
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And	theoretical Nutritional value of meat practical the device Structural Th bone Hinge	theoretical C1 Determines nutritional value For meat practical A16 Familiar with the device Skeletal and skeletal Hinge	Theoretical practical 3	2

	report				
Short exams	theoretical	theoretical	theoretical	Theoretical	3
Assignment	Auditory methods	General composition of meat	A3Explains fiber Muscles and how they are formed	practical 3	
of duty	Writing style on the blackboard	practical installation body Animal	practical A17Understands the structure of a body Animal		
discussions	Dialogue style Direct practical				
	Assigning tasks And report				
Short exams	theoretical	theoretical	theoretical	Theoretical	4
Assignment	Auditory methods	.Muscle fibres	C2Explains fiber Muscles and how they are formed	practical 3	
of duty	Writing style on the blackboard	practical installation body Animal	practical A18 Understands the structure of a body Animal		
discussions	Dialogue style Direct practical				
	Assigning tasks And report				
Short exams	theoretical	theoretical	theoretical	Theoretical	5
Assignment	Auditory methods	Muscle tissue proteins	A5 Discusses the importance	practical 3	
of duty	Writing style on the blackboard	practical Massacres And laboratories Meat	Proteins found in the body practical		
discussions	Dialogue				

discussions	style Direct practical Assigning tasks And report		A19 Learn about massacres And meat factories		
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	theoretical Development of adipose tissue And the factors . affecting it practical rate Netting and factors affecting it	theoretical A6 Explains tissue development Fatty in the body practical A20 the He knows liquidation percentage	Theoretical practical 3	6
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	theoretical Types of skeletal tissues in the animal body and the factors . affecting them practical Analysis Approximate For meat And method Taking . Models	theoretical A7Lists the types of tissues Structure and how it develops practical B2 Knows and understands analysis Approximate meat and method of taking samples	Theoretical practical 3	7
Short exams	theoretical Auditory methods	theoretical the changes occurring in	theoretical A8Explains the	Theoretical practical 3	8

Assignment of duty discussions	Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	components The body after . slaughter practical The most important technologies used To market beef cattle And the factors affecting it	most important changes Occurring after slaughter practical B3 Explains marketing techniques Cattle and their carcasses		
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	theoretical Throwing stiffness phenomenon and factors affecting it practical Stages of preparing the animal for slaughter And cutting	theoretical A9 Explains the concept of a phenomenon Throwing stiffness practical B4 Explains the animal's conditioning For slaughtering and cutting	Theoretical practical 3	10
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And	theoretical Characteristics and properties of meat And the factors affecting practical Stages of preparing the animal for slaughter And cutting	theoretical C3 Recognize characteristics And the characteristics of meat practical B5 Shows the animal's condition For slaughtering and cutting	Theoretical practical 3	11

	report				
Short exams	theoretical	theoretical	theoretical	Theoretical	12
Assignment	Auditory methods	Characteristics and properties of meat	A11 Recognize characteristics	practical 3	
of duty	Writing style	And the factors affecting it	And the characteristics of meat		
discussions	on the blackboard	practical	practical		
	Dialogue style	The most important means used for transportation	C4 Explains means transportation		
	Direct practical	sacrifices	sacrifices		
	Assigning tasks				
	And report				
Short exams	theoretical	theoretical	theoretical	Theoretical	13
Assignment	Auditory methods	Methods of storing and preserving meat	A12 Distinguish the most important methods	practical 3	
of duty	Writing style	And the factors affecting	For storage and preservation		
discussions	on the blackboard	practical	Meat		
	Dialogue style	Meat palatability and the most important factors that determine it	practical		
	Direct practical		C5 Determines the most important factors		
	Assigning tasks		Palatability		
	And report		meat		
Short exams	theoretical	theoretical	theoretical	Theoretical	14
Assignment	Auditory methods	Contamination and spoilage in meat	B1 Distinguish the most important sources	practical 3	
of duty	Writing style	And the factors affecting it	Contamination and spoilage in meat		
	on the blackboard	practical	practical		
	Dialogue	Discrimination between			
		Sacrifices the animals			

discussions	style Direct practical Assigning tasks And report		B5 Describes the distinction between Animal sacrifices		
Short exams Assignment of duty discussions	theoretical Auditory methods Writing style on the blackboard Dialogue style Direct practical Assigning tasks And report	theoretical Contamination and spoilage in meat And the factors affecting it practical Minced meat industry Sausage industry	theoretical C4 Expresses the most important sources Contamination and spoilage in meat practical C5Explains the most important operations Processing of meat	Theoretical practical 3	15

11. Course evaluation

% Relative weight	Class	Calendar date (week)	Calendar methods	T
%13	+ theoretical 7 practical 6	Theoretical (15 weeks My work is 1-15 weeks	+ Theoretical final report practical reports	1
%6	theoretical + 2 4 practical	Week 3	Short test (1)Quiz	2
%15	+ theoretical 10 practical 5	Week 9	Exam theoretical and (practical	3
%6	theoretical + 2 4 practical	Week 12) Short test2 (Quiz	4
%20	20	Practical exams week	Final practical test	5
%40	40	The week of theoretical exams	Final theoretical test	6
%100	100	the total		

12. Learning and teaching resources

Meat production and preservation book	Required textbooks (methodology , if any)
	Main references (sources)
	Recommended supporting books and references (scientific journals, reports....)
organized the health Globalism , And organized Food And the medicine American	Electronic references , Internet sites



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ا. م. د. صفوان لقمان شهاب
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