Course Description Form

1. Course Name:

Meat and fish technology

2. Course Code:

MEFT469

3. Semester / Year:

First semester (autumn)/2023-2024

4. Description Preparation Date:

1/2/2024

5. Available Attendance Forms:

Attendance lesson

6. Number of Credit Hours (Total) / Number of Units (Total): units

30 hours/30 units+ 45 hours/

7. Course administrator's name (mention all, if more than one name):

Name: Assistant professor dr. Oday hasan ali al-jammaas

Email: dr.oday aljammaas@uomosul.edu.iq

Assistant lecturer Mead waleed saadullah

Email: Mead@uomosul.edu.iq

8. Course Objectives

Theoretical:

- Enabling the student to understand and comprehend what is related to the types of red and white meat and the changes that occur in them after various manufacturing transactions.
- Enabling the student to know the most important methods of preserving meat and means of protecting it
- Enabling the student to become familiar with the most important sources of spoilage and spoilage of meat
- Empowering the student with the ability to detect various changes in the characteristics of meat and its products
- The student can judge the quality of meat through its various characteristics

practical:

- Enabling the student to become familiar with the most important laboratory methods in studying the quality characteristics of meat and its products

9. Teaching and Learning Strategies

Theoretical:

Interactive lecture with the use of presentations – dialogue Discussion - brainstorming - assigning tasks and reporting.

practical:

Assigning group work and revealing students' skills - assignment Assignments to write a report for each experiment.

10. Course Structure

Week	Hours	Required Learning	Name of Unit or subject	Learning method	Evaluation
		Outcomes			method
First	2Theoretical 3Practical	Theoretical: B1: It explains the concept of the science of meat and for processing and its relationship with the chemical and physical composition of different types of animal meat Practical: B7: Explains the differences between types of meat.	002202 022, 820002	Auditory methods Writing style on the blackboard Direct dialogue st practical: Assigning tasks a	or discussions
Second	2Theoretical 3Practical	Theoretical: C1: Explains the most important differences in chemical composition between types of meat proteins practical: C5: Tests appropriate method for obtaining meat samples to be tested	components practical: Methods of taking meat samples	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks a reporting	or discussions
Third	2Theoretical 3Practical	Theoretical: B2: He is familiar with the factors affecting the occurrence of the hardening phenomenon different types of meat practical:	Theoretical: Nutritional value of meat Changes that occur after the death of an animal	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks a reporting	or discussions

Fourth	2Theoretical 3Practical	B8: Write a brief overview of the different component of meat. Theoretical: A1: Recognizes the mechanist of muscle contraction at	practical: Analysis of meat components Theoretical: Contraction and relaxation of the muscles	Theoretical: Auditory methods Writing style on the blackboard	Short exams, assignments, or discussions
		relaxation practical: A5: . Write a brief overview the different componen of meat.	practical: Analysis of meat components	Direct dialogue style practical: Assigning tasks a reporting	
Fifth	2Theoretical 3Practical	Theoretical: C2: Explains the changes tha occur in the various components of meat practical: C6: It tests how to estimate some qualitative characteristics of meat and meat products.	Theoretical: Chemical changes af slaughter practical: Qualitative tests for raw meat and its products	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks a reporting	or discussions
Sixth	2Theoretical 3Practical	Theoretical: C3: It suggests a suitable method to make meat a meat products more palatable to consumers practical: C7: Shows the methods used estimate the quality and freshness of fish meat.	Theoretical: Chemical changes af slaughter practical: Estimating the quali and freshness of fish	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks a reporting	or discussion
Seventh	2Theoretical 3Practical	Theoretical: C4: He is familiar with the m important changes that occur in meat and its products after storing them by cooling and freezing	Theoretical: Meat palatability factors practical: Preparation of brine	Auditory methods Writing style on the blackboard Direct dialogue style practical: Assigning tasks a	or discussion

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		practical: C8:	solutions	
		Explains the role of		
		prepared brine solution		
		in preserving meat and		
		products.		
		products.		
eighth	2Theoretical	Theoretical:	Theoretical:	Theoretical: Short exams,
	3Practical	A2:	Meat preservation	Auditory methods assignments,
		Learn about the most	methods (cooling and	Writing style on or discussion
		important changes that	freezing)	the blackboard
		occur in meat after salti	practical:	Direct dialogue
		and curing it	Preserving meat and	style
		practical:	fish (salting)	practical :
		A6:		Assigning tasks a
		He writes a brief overview		reporting
		dry and wet salting method		
Ninth	2Theoretical	for different types of meat	TDI4* 1	TDIs a service in the City of
Nillui	3Practical	Theoretical:	Theoretical:	Theoretical: Short exams,
	STruction	Judges the efficiency of	Methods of preservi	•
		smoking and canning	meat (salting and	Writing style on or discussions the blackboard
		methods in obtaining hi	curing)	
		quality meat products		Direct dialogue
		quanty meat products		style
		practical:	practical:	practical : Assigning tasks a
		B9:	Preserving meat and f	reporting
		Explains the goals	(smoking)	reporting
		achieved through the	(Silloking)	
		process of smoking mea		
		and fish.		
Tenth	2Theoretical	Theoretical:	Theoretical:	Theoretical: Short exams,
Tonus	3Practical	A3:	Meat preservation	Auditory method assignments,
		Learn about the most	methods (smoking an	Writing style on or discussions
		important chemical	canning)	the blackboard
		preservatives that are	cuming)	Direct dialogue st
		added to meat and mea	practical:	practical:
		products	Preserving meat and f	Assigning tasks a
		-	(by canning)	reporting
		practical:	(-)/0/	r
		Ā7:		
		He tries the steps. He trie		
		the steps for canning m		
		and fish. Canning meat		
		and fish.		
Eleventh	2Theoretical	Theoretical:	Theoretical:	Theoretical: Short exams,
,	3Practical	B4:	Meat preservation	Auditory method assignments,
		He masters the wet cooki	methods (drying and	Writing style on or discussions
		method for different type	preservatives)	the blackboard
		of meat and its effect on t	preservatives)	Direct dialogue st
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11. Course Evaluation					
Distributing the score out of 100 according to the tasks assigned to the student such as daily preparation, daily oral, monthly, or written exams, reports etc . The average is calculated from 25 for theory, as well as for practical, with an average of 15.					
12. Learning and Teaching Resources					
Required textbooks (curricular books, if any)	Differrent lectures				
Main references (sources)					
Recommended books and references (scientific					
journals, reports)					
Electronic References, Websites					
Instructor of theoritical part	Instructor of practical part				
dr. Oday hasan ali al-jammaas	Mead waleed saadullah				
Chairman of the scientific committee	Head of the department of Food science				
Prof. Dr. Moafak mahmood ahmed	Prof. Dr. Sumaya khalaf badawi				