

Course Description Form

1. Course Name:

Meat and fish technology

2. Course Code:

MEFT469

3. Semester / Year:

First semester (autumn)/2024-2025

4. Description Preparation Date:

1/9/2024

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

Name: Assistant lecturer Israa maan ahmed

Name: Assistant lecturer Rowa adil hamid

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:

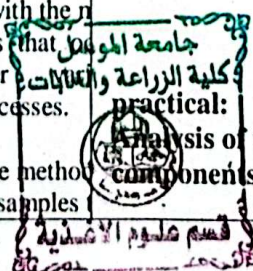
Interactive lecture with the use of presentations – dialogue Discussion - brainstorming - assigning tasks and reporting.

practical:

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

10. Course Structure

Week	Hours	Required Learning Outcomes	Name of Unit or subject	Learning method	Evaluation method
First	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Chemical composition and physical composition of the carcass practical: Introduction to meat	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Second	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. a 2) He is familiar with the most important changes that occur in meat after various manufacturing processes. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Study of the most important meat proteins and muscle components practical: Methods of taking meat samples	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Third	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. a 2) He is familiar with the most important changes that occur in meat after various manufacturing processes. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Nutritional value of meat Changes that occur after the death of an animal practical: Analysis of meat components	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions



		be tested.			
Fourth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and phys composition of different ty of animal meat. Practical: b1 (Try appropriate methods obtaining meat samples to tested.	Theoretical: Contraction and relaxation of the muscles practical: Analysis of meat components	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks a reporting	Short exams, assignments, or discussions
Fifth	2Theoretical 3Practical	Theoretical: a 2) He is familiar with the n important changes that oc in meat after vari manufacturing processes. Practical: b1 (Try appropriate methods obtaining meat samples to tested.	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	Short exams, assignments, or discussions
Sixth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and phys composition of different ty of animal meat. Practical: b1 (Try appropriate methods obtaining meat samples to tested.	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	Short exams, assignments, or discussion
Seventh	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and phys composition of different ty of animal meat. Practical: b1 (Try appropriate methods obtaining meat samples to tested.	Theoretical: Meat palatability factors practical: Preparation of brine solutions	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks a reporting	Short exams, assignments, or discussion
eighth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and phys composition of different ty of animal meat. Practical: b1 (Try appropriate methods obtaining meat samples to tested..	Theoretical: Meat preservation methods (cooling and freezing) practical: Preserving meat and fish (salting)	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks a reporting	Short exams, assignments, or discussion



Ninth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Methods of preserving meat (salting and curing) practical: Preserving meat and fat (smoking)	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Tenth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Meat preservation methods (smoking and canning) practical: Preserving meat and fat (by canning)	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Eleventh	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Meat preservation methods (drying and preservatives) practical: Preserving meat and fat (by drying)	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Twelfth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate methods of obtaining meat samples to be tested.	Theoretical: Meat cooking methods (wet cooking) practical: Preserving meat and fat (by freezing)	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Thirteenth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. a 2) He is familiar with the important changes that occur in meat after various manufacturing processes.	Theoretical: Meat cooking methods (dry cooking) practical: Sausage and hamburger industry	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions



قسم علوم الأغذية
كلية الزراعة والعلوم
جامعة أسيوط

		Practical: b1 (Try appropriate method of obtaining meat samples be tested..)			
Fourteenth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate method of obtaining meat samples be tested.)	Theoretical: Minced meat products Practical: Measuring functional characteristics	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions
Fifteenth	2Theoretical 3Practical	Theoretical: a 1) Identify the relations between meat and processing and changes in chemical and physical composition of different types of animal meat. Practical: b1 (Try appropriate method of obtaining meat samples be tested.)	Theoretical: Causes of microbial spoilage of meat and utilization of animal waste practical: The effect of muscle ability to carry water methods of cooking meat and fish	Theoretical: Auditory methods Writing style on the blackboard Direct dialogue style practical : Assigning tasks and reporting	Short exams, assignments, or discussions

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)	Different lectures
Main references (sources)	-----
Recommended books and references (scientific journals, reports...)	-----
Electronic References, Websites	-----

Instructor of theoretical part

dr. Oday hasan ali al-jammaas

Instructor of practical part

Israa maan ahmed

Rowa adil hamid

Chairman of the scientific committee

Assistant Prof. Dr. Taha Mohammed Taqi Mohammed

Head of the department of Food science

Prof. Dr. Sumaya khalaf badawi

