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| FACULTY: | Faculty of Mechanical Engineering |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Małgorzata Smuga-Kogut, PhD |
| E-MAIL ADDRESS OF THE COORDINATOR: | * malgorzata.smuga-kogut@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: | 4.0 |
| ACADEMIC YEAR: | 2021/2022 |
| 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 |
| 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, 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: | 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.  Supplementary literature:  Vasconcellos J.A. 2004. Quality assurance for the food industry. A practical Approach. Boca Raton. Fla.: CRC PRESS. |

Zdzisław Domiszewski 04.03.2021 r

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