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**Course name / code: COMMODITY OF ANIMAL ORIGIN FOOD PRODUCTS / 61S10-TPPZ**

ECTS credit allocation (and other scores): 5

Semester: winter semester

Level of study: ISCED-6 - first-cycle program (EQF-6)

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: 45h

Course coordinator/ Department and e-mail: dr hab. Monika Modzelewska-Kapituła, prof. UWM / Department of Food Microbiology, Meat Technology and Chemistry, monika.modzelewska@uwm.edu.pl

Type of classes: classes

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## **SUBSTANTIVE CONTENT**

**CLASSES:** Quality assessment of meat - analysis of the chemical composition and technological properties; division of poultry carcasses into culinary elements, determination of tissue composition, assessment of technological properties of poultry meat; sensory and chemical analysis of meat products (cured meats, canned meats); determination of the quality of fresh/frozen fish, preparing whole fish for consumption – degutting, descaling, filleting, determination of the share of edible parts, evaluation of commercially produced fish products quality; qualitative and weight classification of eggs, assessment of their freshness and selected technological properties. Evaluation of the composition selected physicochemical properties and sensory quality of milk, fermented milk products, dairy concentrates and cheeses. Characteristics of milk and dairy products in the aspect of usefulness in gastronomy - culinary art.

**Learning purpose:** Transferring the knowledge about commodity groups of products of animal origin: meat and processed meat, fish and invertebrates, eggs, milk and dairy products and information related to their production. Acquisition of knowledge on the properties of meat of various species of slaughter and game animals, including their nutritional value and their culinary potential applications. Gaining the ability to assess the quality of meat, fish and eggs and preserves (canned meat and fish products). Acquaintance with the characteristics, methods of assessment and rules for the production of milk and dairy products. Acquisition of skills operation of basic apparatus and devices for the assessment of chemical composition and properties of milk, dairy products and meat. Developing attitudes for self-education as well as communication and teamwork.

## **ON COMPLETION OF THE STUDY PROGRAMME THE GRADUATE WILL GAIN:**

**Knowledge:** student knows and understands the physicochemical characteristics of milk and dairy products, meat and meat products, fish, invertebrates, eggs and the basic procedures used for their evaluation; student knows and understands the basics of technology and conditions storage of selected products of animal origin in aspect of the impact on the final quality of the product.

**Skills:** student is able to assess the properties of products of origin animal (raw milk and dairy products, meat, fish and eggs and their preserves) using appropriate methods and research tools; student is able to mathematically elaborate and interpret the results of experiment and draw conclusions; student is able to organize work on positions production, research and reporting and evaluate your own contribution; student is able to supplement and improve knowledge, skills and competence.

**Social Competencies:** - student is ready to work professionally with respect for professional ethics and attention to compliance the highest standards in the profession.

**Basic literature:**

1) Different authors - student's choice, Trends in Food Science & Technology ISSN 0924-2244 , wyd. Elsevier Ltd, 2017-2022 ; 2) Heinz G., Hautzinger P. Meat processing technology for small- to medium-scale producers. ISBN: 978-974-7946-99-4 (available at <https://www.fao.org/3/ai407e/ai407e.pdf>)

**Supplementary literature**

1) Information, scientific articles and book connected with the course (domestic and foreign databases - ScienceDirect, ResearchGate etc.)