

Annotation of compulsory educational component

Academic discipline	Innovative technologies for processing livestock products
Tutor	Kalinina Halyna Petrivna Candidate of technical sciences, associate professor of the department of food technologies and technologies of animal husbandry processing
Courses and semesters, when the discipline is planned to study	6 course, 1 semester
Faculties whose students are offered to study the discipline	Biological and technological faculty
List of competencies and learning-related outcomes that discipline provides	<p>According to the requirements of the educational-professional program "Technology of production and processing of livestock products" applicants must acquire the ability to obtain the following competencies:</p> <p>GC 2 (general competence). Ability to conduct research at an appropriate level.</p> <p>GC 3. Ability to learn and master modern knowledge.</p> <p>GC 4. Skills in using information and communication technologies.</p> <p>GC 6. Efforts to preserve the natural environment.</p> <p>GC 7. Ability to plan, organize and conduct scientific research, process, publish and patent their results.</p> <p>PC (professional competences) 3. The ability to apply basic knowledge of the organization of technological processes in the production and processing of livestock products.</p> <p>PC 4. Ability to use professional knowledge and practical skills to ensure the implementation of hygienic, veterinary sanitary and preventive measures on farms and other facilities for the production and processing of livestock products and the preservation of animal health.</p> <p>PC 10. Ability to characterize biological and technological processes using specialized software tools.</p> <p>The result of studying the discipline is the students' acquisition of such knowledge and skills:</p> <ul style="list-style-type: none"> - Knowledge of modern achievements and promising directions of optimization of animal husbandry products processing technologies. - To be able to influence technological processes in order to comply with the requirements for environmental protection. - Knowledge of the main laws and regulatory documents of Ukraine regarding the quality and safety of livestock raw materials and food safety management. - Ability to apply scientific research and develop and optimize recipes with their subsequent introduction into production. - Knowledge of the basic principles of scientific methodology and methods of conducting laboratory and industrial research. - Ability to analyze technology, to determine deviations from the norm that cause a decrease in product quality. - To know what changes product components undergo as a result of technological processing. - Knowledge of modern technological processes of processing raw materials for the production of various types of food products.
Description of the discipline	

Preconditions necessary for the study of discipline	The mandatory educational discipline "Innovative technologies of livestock production processing" is based on the knowledge of such disciplines as "Chemistry", "Biochemistry in animal husbandry", "Microbiology in animal husbandry", "Technology for obtaining and quality control of raw materials for the processing industry", "Standardization of animal products", "Technology for processing animal products", studied in previous courses.
Maximum number of students who can study simultaneously	30 students
Subjects of indoor classes	<p style="text-align: center;"><i>Content module 1. Actual technologies of milk processing</i></p> <p>Topic 1.1. Introduction. Principles of academic integrity. Innovative technologies for the processing of livestock products - the science of modern technologies.</p> <p>Topic 1.2. Raw milk. Requirements for raw milk according to DSTU 3662:2018.</p> <p>Topic 1.3. Improvement of obtaining and primary processing of milk.</p> <p>Topic 1.4. Innovative technologies of dairy products. Directly applied Sourdoughs. Prospects for expanding the range of dairy products.</p> <p>Topic 1.5. Current technologies of the butter and cheese industry</p> <p style="text-align: center;"><i>Content module 2. Actual technologies of beef and pork processing</i></p> <p>Topic 2.1. The latest technologies for slaughtering and processing cattle</p> <p>Topic 2.2. The latest technologies for slaughtering and processing pigs</p> <p>Topic 2.3. Current technologies for processing meat and animal slaughter products.</p> <p>Topic 2.4. The latest canning technologies in the meat processing industry.</p> <p>Topic 2.5. Expansion of the range of meat products. Nutritional supplements.</p> <p style="text-align: center;"><i>Content module 3. Processing of poultry, fish and beekeeping products</i></p> <p>Topic 3.1. The latest technologies for processing poultry products.</p> <p>Topic 3.2. Modern technology of fish production processing.</p> <p>Topic 3.3. The latest technologies for processing beekeeping products.</p>
Teaching language	Ukrainian, English