

<b>Name of the discipline</b>	<b>Technological equipment of processing enterprises</b>
<b>Lecturer</b>	Vadym Bily, asistant
<b>Year of study, semester</b>	3d, 6 semester
<b>Faculties where the students are offered to study the discipline</b>	Biologo-technological
<b>List of competencies and learning outcomes provided by the discipline</b>	<p>According to the requirements of the educational and professional program "Technology of production and processing of animal husbandry products", applicants must acquire the ability to acquire the following competencies:</p> <p>ZK 3. Ability to learn and master modern knowledge.</p> <p>ZK 4. Skills in using information and communication technologies.</p> <p>FC 1. The ability to use professional knowledge in the field of production and processing of livestock products for effective business management.</p> <p>FC 11. The ability to apply knowledge of the organization and management of the technological process of processing livestock products for the effective management of the enterprise's economic activities.</p> <p>The result of studying in the discipline is the acquisition by students of the following knowledge and skills:</p> <ul style="list-style-type: none"> <li>• The ability to use professional knowledge in the field of production and processing of livestock products (the ability to systematize and analyze accumulated information in the processing industry with the help of the latest tools; the ability to design technological equipment in technological lines; economically, rationally and safely operate technological equipment for the processing of livestock products; the ability to analyze the ways of developing designs of new and environmentally safe technological equipment; to know the schematic diagrams of the main types of technological equipment and the accepted systems of their classification; to know the structure, peculiarities of the operation of the equipment, permissible loads)</li> <li>• To train employees of the enterprise in modern and new components of technological processes for the production and processing of livestock products (to know modern technological equipment for the production of dairy products; to know modern technological equipment for the production of meat products; to know modern cryogenic technological equipment in the food industry)</li> <li>• To develop and effectively manage the technological processes of processing livestock products (to be able to develop and effectively manage technological processes of processing milk and dairy products; to be able to develop and effectively manage flow-technological lines for the slaughter of cattle, pigs and poultry; to be able to develop and effectively manage technological processes of processing meat products)</li> </ul>
<b>Discipline description</b>	

<b>Prerequisites needed for studying the discipline</b>	No
<b>Students' limit in a group</b>	25
<b>Topics of in-class activity</b>	<p><b>Topics of lectures</b></p> <ol style="list-style-type: none"> <li>1. Introduction. Principles of academic integrity. General information about technological equipment.</li> <li>2. Technological equipment for transportation and storage of milk and dairy products</li> <li>3. Technological equipment for mechanical processing of milk and dairy products.</li> <li>4. Technological equipment for heat treatment of milk.</li> <li>5. Technological equipment for the production of butter.</li> <li>6. Machines and equipment for slaughtering cattle and pigs.</li> <li>7. Machines and equipment for slaughtering poultry and processing carcasses.</li> <li>8. Technological equipment for the processing of food offal, guts and the production of edible animal fat.</li> <li>9. Machines for grinding meat and lard</li> <li>12. Equipment for salting meat</li> <li>13. Equipment for thermal processing of meat.</li> <li>14. Technological equipment for cooling and freezing food products.</li> <li>15. Application of cryogenic technology in the food industry.</li> <li>16. Sublimation drying of products.</li> </ol> <p><b>Topics of practical classes</b></p> <ol style="list-style-type: none"> <li>1. Structure and principle of operation of centrifugal and gear pumps. Basic technological calculations.</li> <li>2. Structure and principle of operation of the separator and homogenizer. Basic technological calculations.</li> <li>3. Structure and principle of operation of a plate heat exchanger and an automated plate pasteurization and cooling unit. Basic technological calculations.</li> <li>4. The structure and principle of operation of the continuous oil generator and oil generator. Basic technological calculations.</li> <li>5. Structure and principle of operation of the suspended conveyor and automatic box for stunning. Basic technological calculations.</li> <li>6. The structure and principle of operation of the unit for periodic and continuous operation. Calculation of the productivity of installations for removing skins of periodic and continuous action</li> <li>7. The structure and principle of operation of the slatted</li> </ol>

	<p>conveyor and FUSH-100 scrapers. Basic technological calculations.</p> <p>8. Structure and principle of operation of a spy cutter. Basic technological calculations.</p> <p>9. The structure and principle of operation of the wolf and cutter. Basic technological calculations.</p> <p>10. Structure and principle of operation of salting and mixing equipment. Basic technological calculations.</p> <p>11. Structure and principle of operation of a syringe for forming meat products. Basic parameters, their calculations.</p> <p>12. Structure and principle of operation of a vertical two-basket autoclave and a smoke generator in smoking plants.</p> <p>13. Structure and principle of operation of refrigerating machines, chambers with still air. Basic technological calculations.</p> <p>14. Structure and principle of operation of refrigerating machines, chambers with forced circulation. Basic technological calculations.</p> <p>15. Structure and principle of operation of cryogenic freezers.</p> <p>16. Structure and principle of operation of the cryogranulator. Basic technological calculations.</p>
<b>Language of teaching</b>	Ukrainian, English