

Annotation of compulsory educational component

Name of the discipline	Technology of livestock production processing
Lecturer	Fedoruk Natalia Candidate of Agricultural Sciences, Associate Professor of the Department of Food Technologies and Technologies of Animal Production Processing
Year of study, semester	4 year, 1 and 2 semesters
Faculties where the students are offered to study the discipline	Faculty of Biotechnological
List of competencies and learning outcomes provided by the discipline	<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 style="padding-left: 40px;">GC 3. Ability to apply knowledge in practical situations.</p> <p style="padding-left: 40px;">GC 4. Knowledge and understanding of the subject area and understanding of professional activity.</p> <p style="padding-left: 40px;">PC 1. The ability to use professional knowledge in the field of production and processing of livestock products for effective business.</p> <p style="padding-left: 40px;">PC 7. The ability to control technological actions in the production and processing of livestock products.</p> <p style="padding-left: 40px;">PC 8. Ability to control technological processes in the production and processing of pig products</p> <p style="padding-left: 40px;">PC 9. The ability to control technological processes in the production and processing of poultry products.</p> <p style="padding-left: 40px;">PC 10. The ability to use the knowledge of morphology, physiology and biochemistry of different animal species for the implementation of effective technologies for the production and processing of their products.</p> <p style="padding-left: 40px;">PC 13. The ability to use special knowledge to carry out sanitary and hygienic and preventive measures on farms and other facilities for the production and processing of livestock products.</p> <p>The result of study of discipline is acquisition by the students the following knowledge and skills:</p> <ul style="list-style-type: none"> - Be able to organize and ensure compliance with the parameters and control the technological processes of production and processing of livestock products. - Know at the enterprises modern and latest components of technological processes for the production and processing of livestock products. - Be able to perform functional duties, leveling the influence of various factors and production situations. - Be able to perform functional duties, leveling the influence of various factors and production situations. - Be able to carry out technological control of modern technologies for the production of milk and beef. - Be able to carry out technological control of modern pork production technologies. - Be able to carry out technological control of poultry production. - use in practice science-based technologies for the production and processing of livestock products, which were mastered during training. - Be able to develop and manage the technological processes of processing livestock products. - Use various international and national standards and practices in

	professional activities.
Discipline description	
Prerequisites needed for studying the discipline	Compulsory educational discipline "Technology of livestock production processing" is based on knowledge of such disciplines as, "Biochemistry in animal husbandry", "Chemistry", "Technology of production of milk and beef", "Cultivation of agricultural animals", "Production, storage and quality control of feed additives", "Feeding of agricultural animals", "Hygiene and welfare of animals", "Morphology of agricultural animals", "Physiology of agricultural animals", "Biochemistry in animal husbandry", "Microbiology in animal husbandry", "Standardization of animal products" studied in previous courses.
Students' limit in a group	100 students
Topics of in-class activity	<p>Lecture topics</p> <ol style="list-style-type: none"> 1. Primary milk processing. 2. Technology of drinking milk and milk drinks. 3. Technology of sour milk drinks. The technology of fermentation. 4. Technology of sour milk cheese. 5. Oil Technology and Spreads. 6. Features of technology of different kinds of cheeses. 7. Solid cheeses. Features of the technology. 8. Soft whey cheeses and melted cheeses. 9. Ice cream technology. 10. Milk Canning Technology. 11. Technology for the processing of bovine animals. 12. Pig processing technology 13. After slaughter changes in meat. 14. The main types of canning of meat and raw material of slaughter animals 15. Technology of processing of by-products. 16. Technology of processing beekeeping products. 17. Technology for the processing of rabbit meat products. 18. Technology of processing of horse breeding products. 19. Technology of poultry production processing. 20. Fish processing technology. <p>Topics of practical classes</p> <ol style="list-style-type: none"> 1. Evaluation of the quality of milk-raw materials. 2. Production of drinking milk types. 3. Production of sour-milk drinks: leaven, kefir and yogurt. Assessment of the quality of finished products. 4. Production of sour milk cheese. Tasting analysis and quality comparison. 5. Study of the production methods of butter cream. Obtaining oil in a way of collusion. Quality assessment. 6. Cheese suitability. Production of whey cheeses. Quality assessment. 7. Production of cheese "Adyghe". Quality assessment. 8. Manufacture of processed cheese. Quality assessment. 9. Ice cream production. Features of the technology. 10. Production of condensed milk with sugar. Study of the principles of canning. 11. Requirements for the quality of meat raw materials. Definition of freshness of meat. 12. Determination of the species of meat. 13. Post-slaughter changes in meat. Methods of canning meat. 14. Technology of primary processing of food by-products.

Language of teaching	<p>15. Evaluation of honey quality by organoleptic and laboratory methods of research.</p> <p>16. Technological features of primary processing of rabbits.</p> <p>17. Features of the technology of primary processing of horse breeding products.</p> <p>18. Assessment of the quality of chicken-broiler meat by organoleptic and laboratory indices of research.</p> <p>19. Estimation of fresh, frozen and smoked fish by organoleptic and laboratory indices of research, mass and elemental composition.</p>
	Ukrainian.