

Abstract of the discipline of choice

Subjects	Slaughter products technology
Teacher	Nedashkivskiy Volodymyr Mykhailovych doctor of agricultural sciences, Professor of the Department of Feed Technology, feed additives and animal feed
Course and semester in which the discipline is planned to be studied	4th year, 1st semester
Faculties whose students are invited to study the discipline	Faculty of Biology and Technology
List of competencies and relevant learning outcomes provided by the discipline	<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 apply knowledge in practical situations. ZK 4. Knowledge and understanding of the subject area and understanding of professional activity. ZK 7. Ability to evaluate and ensure the quality of performed works</p> <p>FC 1. The ability to use professional knowledge in the field of production and processing of livestock products for effective business management. FC 7. Ability to control technological processes during the production and processing of livestock products. 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 the discipline is the acquisition by students of the following knowledge and skills:</p> <ul style="list-style-type: none"> • ensure compliance with parameters and control technological processes of production and processing of livestock products (be able to control technological processes of processing slaughter animals); • to ensure the quality of performed works (to be able to control the quality and safety of food raw materials and food products); • apply international and national standards and practices in professional activities (know and be able to apply international and national standards of technological processes of processing slaughter animals)
Description of the discipline	
Prerequisites required for the study of the discipline	None
The maximum number of students who can study at the same time	25 students
Topics of classroom classes	<p>Topics of lectures</p> <ol style="list-style-type: none"> 1. Introduction. Regulations on academic integrity. Safety and requirements for primary processing of cattle and pigs at meat processing plants 2. Technological scheme of land and waterfowl processing and rabbit processing

	<p>3. Composition and properties of meat.</p> <p>4. Commercial evaluation of the quality of animal carcasses and their graded cutting</p> <p>5. Composition and nutritional value of offal.</p> <p>6. Preservation of meat and meat products.</p> <p>7. Technology of endocrine-enzymatic and special raw materials processing</p> <p>Topics of practical classes</p> <p>1. Safety and sanitary and hygienic requirements for the transportation of slaughter animals and poultry.</p> <p>2. Technological structure of meat processing enterprises.</p> <p>3. Methodology for determining the fattening of rural and urban areas. animals</p> <p>4. Determination of the fattening category based on the characteristics of livestock and poultry carcasses and their branding.</p> <p>5. Commodity classification. quality assessment and labeling of carcasses of pigs, poultry, rabbits, nutria</p> <p>6. Requirements for graded cutting of carcasses of slaughter animals and poultry in the production of packaged meat.</p> <p>7. Evaluation of the quality of meat raw materials according to organoleptic indicators and laboratory methods.</p> <p>8. Meat cooling technologies and parameters of its storage</p> <p>9. Technologies and methods of freezing meat storage and storage parameters</p> <p>10. Analysis of the technological scheme of intestinal raw materials processing.</p> <p>11. Meat salting technology</p> <p>12. Smoking of meat products</p> <p>13. Technology of primary blood processing</p> <p>14. Byproducts processing technology</p> <p>Language of instruction</p>
	Ukrainian