

Annotation of compulsory discipline

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| Name of the discipline | Innovative technologies for processing livestock products |
| Lecturer | Kalinina Halyna Petrivna Candidate of technical sciences, Associate Professor Head of the Department of Food Technologies and Livestock Product Processing Technologies |
| Course and semester in which it is planned to study the discipline | Master's level of higher education, 3rd semester |
| Faculties whose students are invited to study the discipline | Biological-technological faculty |
| A list of competences and relevant learning results provided by the discipline | <p>According to the requirements of the educational and professional program "Technology of production and processing of livestock products", applicants must acquire the ability to acquire the following competencies:</p> <p>GC 2. Skills in using information and communication technologies.</p> <p>GC 4. Ability to search, process and analyze information received from various sources.</p> <p>PC 2. The ability to develop, organize and implement measures to increase the productivity of animals, control the safety and quality of products of their processing and the efficiency of its production.</p> <p>PC 4. Ability to model and design technological processes of production and processing of products of animal origin.</p> <p>PC 6. The ability to practically manage working or educational processes in the field of production and processing of products of animal origin, which are complex, unpredictable and require new strategic approaches.</p> <p>PC 7. Ability to create and apply systems and methods of processing products of animal origin.</p> <p>PC 9. Ability to apply modern methods and tools for researching production and processing technologies of animal husbandry products, as well as ensuring product quality.</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"> - to develop, implement and modernize effective technologies and processes in the field of production and processing of livestock products (the ability to apply scientific research and develop and optimize recipes with their subsequent introduction into production; knowledge of modern achievements and promising directions for optimization of technologies for processing livestock products; knowledge of basic principles scientific methodology and methods of conducting laboratory and industrial research); - to carry out research and/or carry out innovative activities in order to obtain new knowledge and create new technologies and products in the field of animal husbandry and in wider multidisciplinary contexts (the ability to analyze technology, identify deviations from the norm that cause a decrease in product quality; to know what changes are subject to components of products 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 | |
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| Previous conditions which are necessary for the study of the discipline | The compulsory educational discipline "Innovative technologies of livestock production processing" is based on the knowledge of such disciplines as "Chemistry", "Biochemistry", "Standardization, certification and metrology", "Technology of livestock production processing", studied at the bachelor's level of education. |
| The maximum number of students who can study at the same time | 75 students |
| Topics of in-class activity | <p>Topics of lectures</p> <ol style="list-style-type: none"> 1. Introduction. Principles of academic integrity. Innovative technologies for the processing of livestock products - the science of modern technologies. 2. Improvement of obtaining and primary processing of milk. 3. Innovative technologies of dairy products. Sourdough is directly applied. Prospects for expanding the range of dairy products. 4. Current technologies of the butter and cheese industry. 5. The latest technologies for slaughtering and processing livestock. 6. Current technologies for processing meat and animal slaughter products. 7. The latest canning technologies in the meat processing industry. 8. Expanding the range of meat products. Nutritional supplements. 9. The latest technologies for processing poultry products. 10. Modern technology of fish production processing. 11. The latest technologies for processing beekeeping products. <p>Topics of practical classes</p> <ol style="list-style-type: none"> 1. Quality control of raw milk. 2. Improving the technology of milk products. 3. Production of sour milk cheese and its products; oil production by churning; production of rennet cheese using the example of "Brynza" cheese. 4. Evaluation of the quality of meat raw materials. Improvement of meat ripening under the influence of various technological factors. 5. Improvement of the technology of boiled and smoked sausages using non-meat raw materials. 6. Development of recipes for meat loaves. 7. Quality control of poultry and its slaughter products, the latest poultry slaughter technologies. Improvement of the technology of poultry meat products. 8. Fish and fish roe processing technology. Improvement of the process of salting fish. 9. Assessment of honey quality. Detection of adulteration of honey. Storage technology. Ways of using honey in food technology. |
| Language of teaching | Ukrainian |