

## Annotation of the optional educational component

<b>Subject</b>	<b>MODERN METHODS OF EVALUATION OF MILK AND BEEF</b>
<b>Lecturer</b>	<b>Borshch Oleksandr</b> Doctor of agricultural sciences, Associate Professor of the Department of Milk and Meat Production Technology
<b>Course and semester in which it is planned to study the discipline</b>	Master's level of higher education, 2nd semester
<b>Faculties whose postgraduates are invited to study the discipline</b>	Biological-technological faculty
<b>A list of competences and relevant learning results 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>GC 01. Ability to abstract thinking, analysis and synthesis;</p> <p>GC 02. Skills in using information and communication technologies;</p> <p>GC 04. Ability to search, process and analyze information, obtain it from various sources;</p> <p>PC 2. The ability to develop, organize and carry out measures to increase the productivity of animals, control the safety and quality of the products of their processing and the efficiency of its production;</p> <p>PC 6. The ability to practically manage working or educational processes in the field of production and processing of animal products, which are complex, unpredictable and require new strategic approaches;</p> <p>PC 8. The ability to develop and implement scientific and applied projects in the field of technologies for the production and processing of animal husbandry products and related interdisciplinary areas, taking into account technical, economic, social, legal and environmental aspects;</p> <p>PC 10. The ability to clearly and unambiguously convey one's own knowledge, conclusions and arguments to specialists and non-specialists, in particular to students.</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"> <li>- to develop, implement and modernize effective technologies and processes in the field of production and processing of livestock products (to be able to evaluate and analyze the quantitative and qualitative indicators of milk and meat produced on farms and sold for processing);</li> <li>- to search for necessary data in scientific literature, databases and other sources, analyze and evaluate these data (to be able to use scientific and metric databases to search, evaluate and analyze literary sources);</li> </ul>

	<p>- to communicate freely orally and in writing in Ukrainian and one of the foreign languages when discussing professional issues, research and innovations in the field of production and processing of livestock products and related problems (to use both the state and foreign languages when discussing professional issues, introducing innovations in the field of production and processing of livestock products);</p> <p>- to be responsible for the development of professional knowledge and practices, assessment of the strategic development of the team, formation of an effective personnel policy (to be able to analyze the economic activity of a livestock enterprise based on the indicators of the assessment of the quantity and quality of milk and beef produced and sold in order to develop and implement measures to increase the efficiency of production products).</p>
<b>Description of the discipline</b>	
<b>Previous conditions which are necessary for the study of the discipline</b>	The selective educational discipline "Modern methods of evaluation of milk and beef" is based on the knowledge of such disciplines as "Animal Feeding", "Hygiene and welfare of animals", "Design and construction of enterprises for the production and processing of livestock products", "Technology of milk and beef production", "Economics and management of enterprises", "Marketing and logistics in animal husbandry" studied in previous courses.
<b>The maximum number of graduate students who can study at the same time</b>	20 students
<b>Classroom topics</b>	<p><b>Lectures</b></p> <ol style="list-style-type: none"> <li>1. The role of milk, conditions of production, physical, chemical, bacteriological properties.</li> <li>2. Quantitative indicators of milk.</li> <li>3. Milk quality indicators.</li> <li>4. Organization and management of production and sale of environmentally safe high-quality milk on modern farms.</li> <li>5. Meaning, conditions of production, physical, chemical, biochemical properties of beef.</li> <li>6. Quantitative indicators of beef.</li> <li>7. Beef quality indicators.</li> <li>8. Organization and management of production and sale of environmentally safe high-quality beef on modern farms.</li> </ol> <p><b>Practical classes</b></p> <ol style="list-style-type: none"> <li>1. Methods of sampling milk for analysis: determination of density, contamination of milk, and fat and protein content.</li> <li>2. Mastering methods of milk sampling for analysis: from each cow, group of cows, general milk on the farm.</li> <li>3. Mastering the methods of evaluating the main parameters of the sold milk: quantity, acidity, contamination.</li> <li>4. Mastering the methods of evaluating the main indicators of milk</li> </ol>

	<p>             sold: mass fraction of fat and mass fraction of protein.              5. Study of carcass meat cuts.              6. Organoleptic assessment of beef by color, smell, consistency, tenderness, marbling.              7. Evaluation of animals by fatness.              8. The importance of methods for assessing marbling, the area of the muscle cell, the ratio of tissues in the carcass.           </p>
<p><b>Language of teaching</b></p>	<p>Ukrainian</p>