COURSE OUTLINE

1.GENERAL

SCHOOL	AGRICULTURAL SCIENCE		
DEPARTMENT	FOOD SCIENCE AND TECNOLOGY		
LEVEL OF COURSE	UNDERGRADUATE		
COURSE CODE	**FST_504**	**SEMESTER OF STUDIES**	5^{o}
COURSE TITLE	Technology & Quality Control of Food of Animal Origin I		

INDEPENDENT TEACHING ACTIVITIES *if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits*	**WEEKLY TEACHING HOURS**	**ECTS CREDITS**
Lectures	3	
Exercises	2	
Total	**5**	**5**
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).		

COURSE TYPE *general background, special background, specialised general knowledge, skills development*	Specialized general knowledge
PREREQUISITE COURSES:	There are no prerequisite courses
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek.
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No
COURSE WEBPAGE (URL)	

2.LEARNING OUTCOMES

Learning outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- *Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area*
- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

The purpose of this course is to provide students with the basic knowledge in the field of Animal Food Technology, specifically meat and fish.

Upon successful completion of the course, students will be able to use the knowledge they have acquired at a professional level in the field of meat and fish production and processing, while at the same time they will have skills useful in managing and solving problems that may arise during production and processing of the animal products.

Also, students will be able to communicate information, ideas, problems, and solutions related to the subject of Animal Food Technology to both specialist and non-specialist audiences. Finally, they will develop knowledge acquisition skills with significant autonomy that will allow them to continue and deepen their studies.

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology	*Search for, analysis and synthesis of data and information, with the use of the necessary technology*
Adapting to new situations	*Adapting to new situations*
Decision-making	*Decision-making*
Working independently	*Working independently*
Team work	*Team work*
Working in an international environment	*Working in an international environment*
Working in an interdisciplinary environment	*Working in an interdisciplinary environment*
Production of new research ideas	*Production of new research ideas*

The specific course aims at the acquisition of the following general skills by the graduate:

- Development of critical thinking
- Decision making
- Project planning and management
- Problem solving skills

3.SYLLABUS

Course contents include the following:

1. Nutritive value of meat
2. Meat quality – safe meat
3. Structure of muscle tissue
4. Chemical composition of muscle tissue and meat
5. Biochemical changes during the conversion of muscle tissue into meat
6. Physicochemical and mechanical properties of meat
7. Functional and organoleptic properties of meat
8. Heating of meat
9. Irradiation of meat
10. Cooling and freezing of meat
11. Smoking, salting, fattening
12. Technology of sausage production
13. Fish Technology

4.TEACHING AND LEARNING METHODS - EVALUATION

DELIVERY *Face-to-face, Distance learning, etc.*	Face-to-face
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY *Use of ICT in teaching, laboratory education, communication with students*	Use of Information and Communication Technologies (ICTs) (e.g. powerpoint) in teaching. Communication with students: through e-mail, department's website and platform e-class. The lectures content of the course for each chapter are uploaded on the internet, in the form of a series of .pdf files, where students can freely download them from the platform e-class.upatras.gr
TEACHING METHODS *The manner and methods of teaching are described in detail.* *Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.* *The student's study hours for each*	

Activities	***Work Load per semester***
Lectures (3 hours per week x 13 weeks)	39
Seminars (1 hour per week x 13 weeks)	50
Final examination (3 hours)	20
Non-guided study	16
Total number of hours for the Course (25 hours of work-load per ECTS credit)	**125**

learning activity are given as well as the hours of non-directed study according to the principles of the ECTS	
STUDENT PERFORMANCE EVALUATION *Description of the evaluation procedure* *Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other* *Specifically-defined evaluation criteria are given, and if and where they are accessible to students.*	Written examination after the end of the semester (100%) including: • Multiple-choice questions • Solving probability and probability distributions problems • Benchmarking theory elements Grading scale: 1 to 10. Minimum passing grade: 5. Examination time: 3 hours.

5.**ATTACHED BIBLIOGRAPHY**

1. ΤΕΧΝΟΛΟΓΙΑ ΤΡΟΦΙΜΩΝ ΖΩΙΚΗΣ ΠΡΟΕΛΕΥΣΗΣ. Σ.Α. Γεωργάκης, Κ.Π. Βαρελτζής, Ι.Α. Αμβροσιάδης. Εκδόσεις ΣΥΓΧΡΟΝΗ ΠΑΙΔΕΙΑ, 2002
2. ΤΕΧΝΟΛΟΓΙΑ ΚΡΕΑΤΟΣ ΚΑΙ ΠΡΟΪΟΝΤΩΝ ΤΟΥ. Σπυρίδων Ραμαντάνης, Εκδόσεις ΣΥΓΧΡΟΝΗ ΠΑΙΔΕΙΑ, 2006
3. ΤΟ ΚΡΕΑΣ ΚΑΙ ΤΑ ΠΡΟΪΟΝΤΑ ΤΟΥ (Παραγωγή - Εμπορία - Τεχνολογία – Υγιεινή). Σ.Α. Γεωργάκης κ.ά., Εκδόσεις ΣΥΓΧΡΟΝΗ ΠΑΙΔΕΙΑ, 2005
4. ΤΕΧΝΟΛΟΓΙΑ ΚΡΕΑΤΟΣ. Ι. Μπλούκας, Εκδόσεις ΣΤΑΜΟΥΛΗΣ, 2007
5. Handbook of Meat and Meat Processing, Second Edition, Y. H. Hui, CRC press, 2012.
6. Food processing technology: Principles and practice (Third edition), Peter J. Fellows, Woodhead Publishing and CRC Press, 2009
7. Fish Processing: Sustainability and New Opportunities, George M. Hall, Wiley-Blackwell, 2010
8. Handbook of Poultry Science and Technology, Secondary Processing, Isabel Guerrero-Legarreta, Y.H. Hui, Alma Delia Alarcón-Rojo, Wiley, 2010.