



Course catalogue

TTF-PB307 Technology of meat, poultry and eggs

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	III year
Semester	Spring Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Tatjana Kalevska, PhD
Language	Macedonian
Objective	Students will gain knowledge about the characteristics of different types of meat, fish and eggs, as well as meat processing and production technologies
Content	Introduction, technology and processing of meat, chemical composition of the meat and tissues, assessment of factors which have an effect on the meat quality. Nutritional value of meat. Post mortem and biochemical changes in meat. Meat preservation. Meat processing and production technologies. Classification and characteristics of meat products. Structure, chemical composition and nutritive value of eggs. Egg preservation methods. Composition and properties of fish and poultry meat.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.