

63016 - Advances and quality control of meat and fish

Información del Plan Docente

Academic Year	2017/18
Faculty / School	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Year	1
Semester	Second semester
Subject Type	Optional
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

4.1.Assessment tasks (description of tasks, marking system and assessment criteria)

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

The learning process is based on the following: firstly, the theoretical contents are presented and then practice sessions on related topics are carried out. In practice sessions, and to lesser extent lectures, students actively participate in the class in the critical analysis of what is done, its foundations and its application. In the preparation of an assignment, the students are tutored by the course teacher, who guides, corrects or complements what they are doing during the process stage.

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5.2.Learning tasks

The course includes the following learning tasks:

- Students will attend and participate in theoretical-practical sessions.
- They also will attend to technical visits to industries.
- Each student must present and defend an assignment. All the students participate, together with the teacher, in the critical analysis of what their classmates present. Thus, a much more enriching learning is promoted for all of them.

5.3.Syllabus

The course will address the following topics:

Topic 1. Meat and fish quality parameters. Main factors affecting quality (4 hours).

Topic 2. Quality parameters measurement. Non destructive methods. On-line methods (3 hours).

Practice session 1. Meat and fish quality parameters measurement (4 hours)

Topic 3. Innovation in meat products processing: fresh, cured and cooked products. Quality control (2 hours).

Topic 4. Innovation in fish products technology. Quality control (2 hours).

Topic 5. New trends in meat and fish packaging and preservation (2 hours).

Practice session 2. Visit to a meat industry and to a fish industry (4 hours).

Topic 6. New products based on meat and fish (2 hours).

5.4.Course planning and calendar

Further information concerning the timetable, classroom, assessment dates and other details regarding this course, will be provided on the first day of class or please refer to the Faculty of Veterinary website <https://veterinaria.unizar.es/>

5.5.Bibliography and recommended resources