

| | | | | | |
|--|---|-----------------|---|---------------------|---|
| Title of a course | Processing and Preservation of Animal Origin Products | | | | |
| Study programme | Undergraduate Professional Study Programme of Sustainable Agritourism | | | | |
| Status of a course | Obligatory | | | | |
| Year of study | 3 | Semester | V | ECTS credits | 5 |
| Goals of a course | | | | | |
| <ul style="list-style-type: none"> - quality of raw material of animal origin - processing of raw material of animal origin - methods of preservation and protection of animal origin products | | | | | |
| Conditions for enrolling course | | | | | |
| No conditions | | | | | |
| Learning outcomes on a level of a study programme which includes course | | | | | |
| | | | | | |
| Expected learning outcomes on a level of a course | | | | | |
| <ul style="list-style-type: none"> • determine the criteria for assessing the quality of raw material of animal origin <ul style="list-style-type: none"> • value and order positive features of products of animal origin • determine possible undesirable characteristics of products of animal origin • apply the principles of the HACCP system in processing animal origin products • assess methods of processing raw material of animal origin • choose appropriate analyses in the process of processing, treating and finalizing products • choose appropriate technological solutions depending on the type of products of animal origin • choose appropriate measures of keeping (storing) products • determine appropriate methods of preserving products of animal origin | | | | | |
| Content of a course | | | | | |
| <p>Basic characteristics and methods of preservation. Technological characteristics of products of animal origin as raw material for processing and preservation. Handling products of animal origin. Technology and measures of processing and preservation. Additional raw material , additive and additional means of processing and preservation of products of animal origin. Machines and equipment for processing, preservation and protection of animal origin products. Packaging and packing preserved products of animal origin. Preserving products of animal origin in a household.</p> | | | | | |