

63016 - Advances and quality control of meat and fish

Información del Plan Docente

Academic Year	2016/17
Academic center	105 - Facultad de Veterinaria
Degree	566 - Master's in Food Quality, Safety and Technology
ECTS	3.0
Course	1
Period	Second semester
Subject Type	Optional
Module	---

1. Basic info

1.1. Recommendations to take this course

1.2. Activities and key dates for the course

2. Initiation

2.1. Learning outcomes that define the subject

2.2. Introduction

3. Context and competences

3.1. Goals

3.2. Context and meaning of the subject in the degree

3.3. Competences

3.4. Importance of learning outcomes

4. Evaluation

5. Activities and resources

5.1. General methodological presentation

5.2. Learning activities

5.3. Program

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

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

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

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

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

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

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

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

5.4.Planning and scheduling

5.5.Bibliography and recommended resources