



Course title: POULTRY AND EGGS TECHNOLOGY

ECTS credit allocation (and other scores): 8

Semester: spring

Level of study: ISCED-6 - first-cycle programmes (EQF-6)

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: 60

Course coordinator/ Department and e-mail: Dr hab. inż. Monika Modzelewska-Kapituła, prof. UWM, Department of Meat Technology and Chemistry, email: monika.modzelewska@uwm.edu.pl

Type of classes: classes

Substantive content

CLASSES: Evaluation of the quality and freshness of hen eggs. Assessment of technological properties of egg white and egg yolks. Dissection of poultry carcasses (chicken) and evaluation of technology properties of poultry meat, including water holding capacity, cooking losses in relation to temperature, pH etc. Deep frying of chicken elements. Chemical and sensory evaluation of commercially available poultry meat products. Production and evaluation of poultry pates. Production and evaluation of poultry ham. Design and production of new products from poultry meat. Technology of poultry meat production in industrial practice (classes run in an industrial plant).

Learning purpose: to familiarize students with poultry meat, meat products and hen eggs production and evaluation.

On completion of the study programme the graduate will gain:

Knowledge: about processing technologies of poultry meat, factors affecting the quality of meat and meat products and eggs.

Skills: assessment of the quality of raw poultry meat and meat products and hen eggs, designing new poultry products.

Social Competencies: awareness of the responsibility of the manufacturer for ensuring the health safety of the product.

Basic literature: Heinz G., Hautzinger P., 2007. Meat Processing Technology, Food And Agriculture Organization Of The United Nations Regional Office For Asia And The Pacific, Bangkok, ISBN: 978-974-7946-99-4

Supplementary literature: REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011

The allocated number of ECTS points consists of:

Contact hours with an academic teacher: 60 h

Student's independent work: 140 h



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