**Ankara Üniversitesi  
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu / Syllabus

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| Dersin Kodu ve İsmi  Course Title and Code | FDE412 Meat Technology |
| Dersin Sorumlusu  Course Coordinator | Prof. Dr. Kezban CANDOĞAN, Prof. Dr. Ayla SOYER |
| Dersin Düzeyi  Course Level | Undergraduate |
| Dersin Kredisi  Course Credits | 2 |
| Dersin Türü  Course Type | Mandatory |
| Dersin İçeriği  Course Content | Meat sources, muscle structure, composition and biochemistry, fuction of mucle and its conversion to meat, fresh meat properties, slaughter and meat cutting, principles of meat preservation and processing methods; chilling and freezing of meats, reformed, emulsified, fermented meat products, meat packaging |
| Dersin Amacı  Course Goals | * Understand the muscle and meat biochemistry and quality parameters related to fresh meat * Introduce meat processing technologies. |
| Dersin Süresi  Office Day-Hours | 1 semester |
| Eğitim Dili  Language of Instruction | English |
| Ön Koşul  Prerequisites | None |
| Önerilen Kaynaklar Recommended Sources | Arslan, A. 2002. Et Muayenesi ve Et Ürünleri Teknolojisi. Özkan Matbaacılık Ltd. Şki.  Gerhard, F. 2006. Meat Products Handbook: Pratical Science and Technology. 1st Ed. Cambridge: Woodhead Publishing.  Girard, J.P. 1992. Technology of Meat and Meat Products. Ellis Horwood Limited.  Göğüş, AK. 1986. Et Teknolojisi. A.Ü.Z.F. Yayınları.  Gökalp, H.Y., Kaya, M., Zorba, Ö. 1999. Et Ürünleri İşleme Mühendisliği. Atatürk Ü. Yayınları  Hui, Y.H. 2012. Handbook of Meat and Meat Processing. CRC Press.  Öztan, A. 2005. Et Bilimi ve Teknolojisi. TMMOB Gıda Mühendisleri Odası Yayınları.  Pearson, A.M., Gillet, T.A. 1996 Processed Meats. 3rd Ed. Chapman and Hall.  Toldra, F. 2017. Lawrie's Meat Science. 8th Edition, [Woodhead Publishing.](https://www.elsevier.com/search-results?labels=books&book-series=Woodhead%20Publishing%20Series%20in%20Food%20Science,%20Technology%20and%20Nutrition) |
| Dersin Kredisi (AKTS)  ECTS | 2 |
| Laboratuvar (Laboratory) |  |
| Diğer-1 (Others) |  |