**Ankara Üniversitesi
Kütüphane ve Dokümantasyon Daire Başkanlığı**

**Açık Ders Malzemeleri**

Ders izlence Formu / Syllabus

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| Dersin Kodu ve İsmiCourse Title and Code | FDE412 Meat Technology |
| Dersin SorumlusuCourse Coordinator | Prof. Dr. Kezban CANDOĞAN, Prof. Dr. Ayla SOYER |
| Dersin Düzeyi Course Level | Undergraduate |
| Dersin KredisiCourse Credits | 2 |
| Dersin Türü Course Type | Mandatory |
| Dersin İçeriğiCourse 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.
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| 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. YayınlarıHui, 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) |  |