

Food Control B

Benha University

Faculty of Veterinary Medicine

Program on which the course is given: **Bachelor of Veterinary Medical Sciences**

Department offering the course: **Department of Food Control**

Academic year / Level : **5TH Year, 2nd Semester**

Date of specification approval: Ministerial decree No. 921 on 15/ 9/ 1987 (approved in this template by the Department Council on 14/10/2009)

A- Basic Information

Title: Meat Composition

Code: Vet 00659

Lecture: 3 hours/week

Practical: 4 hours/week

Total: 7 hours/week

B- Professional Information

1 – Overall Aim of the Course:

The aim of the course is to provide the students with a basic education in the field of meat hygiene and to enable them to gain the skills required for the practice of meat, poultry and fish inspection.

2 – Intended Learning Outcomes of the Course (ILOs)

a- Knowledge and Understanding:

- a1- enumerate parameters for growth of micro-organisms.
- a2- describe different microbiological causes of food poisoning.
- a3- describe different methods of preservation.
- a4- compare between different steps of processing
- a5- application of HACCP systems

b- Intellectual Skills

After successful completion of course the students should be able to:

- b2- analysis critical control point in meat products processing.

c- Professional and Practical Skills

After successful completion of course the students should be able to:

- c1- train on bacteriological examination of meat and poultry products..
- c2- differentiate between different fish and shellfish.
- c3- write report on different types of meat products.

d- General and Transferable Skills

After successful completion of course the students should be able to:

- d1- be successful member in food hygiene team.
- d2- Communicate with certain food organization.
- d3. presentation of a scientific study and writing reports.

3- Contents

Topic	No. of hours	Lecture	Practical
Meat microbiology	20	8	12
Preservation of meat	13	8	5
Meat technology	20	8	12
Poultry meat hygiene	18	6	12
Fish and fish products	20	8	12
HACCP system in meat plant	6	3	3
Animal by-products	8	4	4
Total	105	45	60

4- Teaching and Learning Methods

- 4.1- lecture and laboratory notebooks.
- 4.2- library searches.
- 4.3- CD's, slides and video tapes.
- 4.4- visiting to different abattoirs.

5- Student Assessment Methods

- 5.1 Midterm to evaluate the student's level.
- 5.2 Practical exam. to assess professional and practical skills.
- 5.3 Oral exam to assess transferable and communication.
- 5.4 Written exam to assess knowledge, information and intellectual skills.

Assessment Schedule

Assessment 1	two sheets at 5 th and 10 th of each semester
Assessment 2	practical exam. at the last week of each semester
Assessment 3	oral exam. at the last week of each semester
Assessment 4	Written exam. at the last week of each semester

Weighting of Assessments

Mid-Term Examination	5%
Semester Works	5 %
Practical Examination	20 %
Oral Examination.	20 %
Final-term Examination	50 %

100

Total

6- List of References

6.1- Course Notes

A concise guide of meat Hygiene

6.2- Essential Books (Text Books)

1. Modern food microbiology, 2001.
2. Food borne pathogen, 1991 Venum and Evens.

6.3- Recommended books

- Microbiology of meat and poultry, 1998 Davies, B. and Board, D..
- Food science, 2001, Potter, N.N.

6.4- Periodicals, Web Sites, ... etc

- J. of food protection.
- J. of food technology.
- [www.pubmed](http://www.pubmed.com) .com.

7- Facilities Required for Teaching and Learning

- > Chemicals required for microbiological and analysis.
- > Small processing unit for protection of meat products at narrow scal
- > Kits, media for isolation.
- > Abattoirs visit.
- > Data show
- > Computer

Over head projector & color plates

Course Coordinator:

Prof. Dr. Abo Baker M. Edris.

Head of the Department: