

Course Unit	Analysis and Quality Control of Meat and Meat Products		Field of study	Food industries	
Bachelor in	Food Engineering		School	School of Agriculture	
Academic Year	2023/2024	Year of study	3	Level	1-3
Type	Semestral	Semester	1	ECTS credits	6.0
Code	9087-641-3101-00-23				
Workload (hours)	162	Contact hours	T -	TP -	PL -
			TC -	S -	E -
			OT -	O -	

T - Lectures; TP - Lectures and problem-solving; PL - Problem-solving, project or laboratory; TC - Fieldwork; S - Seminar; E - Placement; OT - Tutorial; O - Other

Name(s) of lecturer(s) Sandra Sofia Quinteiro Rodrigues

#### Learning outcomes and competences

At the end of the course unit the learner is expected to be able to:

1. Know the main aspects related to the problem of quality control in slaughterhouses, cutting rooms, and green meat and meat products processing industries.
2. Obtain knowledge for implementing quality management systems and HACCP (Hazard Analysis Critical Control Points) in slaughterhouses, cutting rooms, and processing industries.
3. Know the importance of quality control and be able to implement or propose methodologies for assessing the authenticity of meat and meat products.
4. Use the knowledge acquired in the implementation, evaluation, and improvement of quality management systems.
5. Identify and interpret the requirements of the standards that govern the quality systems of meat and meat products.

#### Prerequisites

Not applicable

#### Course contents

Concepts of certification and authenticity of slaughterhouses, meat plants, and meat and meat products industries. The implementation of quality management systems and HACCP. Meat and meat products authenticity. Methods and processes for authenticity control to introduce the concept of certification of products and production methods.

#### Course contents (extended version)

1. Meat world production and consumption
2. The importance of quality control in slaughterhouses, meat processed plants and meat industry
3. Methods and techniques for quality control
4. Introduction to the problem of authenticity of meat and meat products
5. Definitions of authenticity, fake products, adulterated and authentic
6. Legislation and national standardization and Community
7. Certification of qualified products and meat production systems and meat products.

#### Recommended reading

1. Swatland, H. J. , 1995. On-Line Evaluation of Meat. Technomic Publishing Co., Inc. Lancaster Pennsylvania. USA.
2. Authenticity of meat and meat products, 1996. Ed. I. D. Lumley. Springer.
3. López Vásquez y Casp Vanaclocha, 2004. Tecnologia de mataderos. Ed Mundi-Prensa.
4. Food authenticity and traceability, edited by Michèle Lees, CRC press and Woodhead Publishing Limited, 2003.
5. Consulta das bases de dados online: sciencedirect, mdpi, entre outras

#### Teaching and learning methods

Expositive theoretical and application practical lessons. Lessons from the field, laboratory, films, slides, and study tours. Availability of working papers on e-learning platform. No presence in the hours, the students will perform a work of quality analysis of various food products. In the end, the student must produce a report.

#### Assessment methods

1. Continuous evaluation - (Regular, Student Worker) (Final)
  - Reports and Guides - 50%
  - Final Written Exam - 50% (Minimum grade 8)
2. Final exam 100% - (Regular, Student Worker) (Final, Supplementary, Special)
  - Final Written Exam - 100%

#### Language of instruction

1. Portuguese
2. Portuguese, with additional English support for foreign students.

#### Electronic validation

Sandra Sofia Quinteiro Rodrigues	Álvaro Luís Pegado Lemos Mendonça	Elsa Cristina Dantas Ramalhosa	Ramiro Corujeira Valentim
22-01-2024	28-01-2024	30-01-2024	31-01-2024