

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	2022/2023	Year of study	3	Level	1-3
Type	Semestral	Semester	1	ECTS credits	6.0
Code	9087-641-3101-00-22				
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) Alfredo Jorge Costa Teixeira

Learning outcomes and competences

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

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. •L
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.

Teaching and learning methods

The teaching of theoretical and practical. 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

- Practical work – 50% . Final closed exam – 50% - (Regular, Student Worker) (Final, Supplementary, Special)

Language of instruction

Portuguese

Electronic validation

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12-12-2022	22-12-2022	27-12-2022	31-12-2022