

Course Syllabus

1. Name of Curriculum

Bachelor of Science (Food Science & Technology), Mahidol University International College

2. Course Code: ICFS 324

Course Title: Meat & Poultry Products Technology

3. Number of Credits: 4 (Lectures/Lab) (4-0)

4. Prerequisite(s): ICFS 313, ICFS 316

5. Type of Course: Elective

6. Trimester / Academic Year: Fourth Trimester / 2004

7. Course Description

Raw material sources, raw material handling, storage and preparation of products from various animal sources; physical, microbiological and chemical properties of muscle foods; ISO 9002, HACCP, and GMPs applicable to storage and processing of muscle food products and basic concepts of quality assurance and quality control.

8. Course Objectives

After studying the course the student will be able to:

- (i) describe the processes involved in the development of muscle in livestock.
- (ii) describe the various cooked, uncooked and cured meat products.
- (iii) describe the processes involved in the preparation of meat extracts and fermented and dried meat products.
- (iv) state the function and application rate of the various additives used in the preparation of meat products.
- (v) describe the application of refrigeration, freezing and chemical preservation to the storage of meat products.
- (vi) discuss the application of relevant International standards, HACCP and GMP's to the meat and poultry industry.

9. Course Outline

Week				Instructor	
	Lecture/Seminar	Lect	Lab		Total
1	Introduction	4		4	Mike Johns
2	Conversion of Muscle into Meat	4		4	Mike Johns
3	Uncooked Comminuted and Reformed Meat Products	4		4	Mike Johns
4	Cured Meats	4		4	Mike Johns
5	Cooked Meat and Cooked Meat Products	4		4	Mike Johns
6	Mid term				Mike Johns
7	Cooked Cured Meats	4		4	Mike Johns
8	Fermented Sausages	4		4	Mike Johns
9	Frozen Meat and Meat Products	4		4	Mike Johns
10	Dried Meats, Intermediate Moisture Meats and Meat Extracts	4		4	Mike Johns
11	HACCP, GMP and ISO	4		4	Mike Johns
12	Final				Mike Johns
	Total	40		40	

10. Teaching Methods

1. Lecture
2. Self-study
3. Practical exercises

11. Teaching Media

1. PowerPoint presentations
2. Texts and teaching materials

12. Course Achievement

Assessment made from the set forward criteria: -

Grade	%
A	90-100
B+	85-89
B	80-84
C+	75-79
C	70-74
D+	65-69
D	60-64
F	0-59

13. Course Evaluation

Component	%
Attendance/Class participation	10
Quizzes	15
Assignments	15
Midterm	30
Final	30
Total	100

14. References

Alan H. Varnam, Jane P. Sutherland. Meat and Meat Products: Technology, Chemistry and Microbiology. Chapman & Hall. 1995

15. Instructor

Instructor: Mr. Mike Johns, Room 1409 International College Building

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16. Course Coordinator

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