



Course Descriptor FSHN F416 & Meat and Poultry Technology

Proposed Academic Year	2021-22	Last Reviewed Academic Year	2020-21
Course Code	FSHNF416	Course Title	Meat and Poultry Technology
Credit hours	3	Level of study	Bachelor
College / Centre	CAHS	Department	FSHN
Co-requisites		Pre-requisites	Must have completed 6 Semesters or 96 Credits

1. COURSE OUTLINE

[Slaughtering process: pre-slaughtering care and handling of meat animals, stunning methods, bleeding methods – modern, Halal & Islamic, Kosher, Jhatka, others. Meat carcass: dressing, post-mortem changes, carcass evaluation. Factors affecting quality of meat. Preservation of beef and lamb: chilling, freezing, canning, dehydration, curing, salting, smoking, irradiation. Primary poultry processing: live-bird supply, stunning, slaughtering, scalding, plucking, evisceration, giblet harvesting, whole-carcass packaging. Portioning and deboning operations. Preservation: Canning, freezing, drying, chemical treatments, irradiation. Packaging: materials, selection. Quality assurance.

]

2. AIMS

- [The aims & Objective are to prepare students to be able to:
- Gain an understanding of pre-slaughtering care and bleeding methods.
 - Post-mortem changes and factors effecting meat quality.
 - Understand meat preservation methods.
 - Acquire knowledge about poultry processing.
 - Understand quality assurance in meat and poultry processing.

]

3. LEARNING OUTCOMES, TEACHING, LEARNING and ASSESSMENT METHODS

Learning Outcomes (Definitive)	Teaching and Learning methods (Indicative)	Assessment (Indicative)
Upon successful completion of this course, students will be able to:		
1.		



Course Descriptor FSHN F416 & Meat and Poultry Technology

To understand the importance of meat and poultry industry	Class lectures, Power point presentations.	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
2. To understand pre-slaughtering care, bleeding methods and meat carcass dressing	Class lectures, Power point presentations.	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
3. To familiar with factors affecting meat quality, meat preservation methods	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz / mid-term test / Final exam</i>
4. To develop process flow diagram for primary poultry processing, poultry preservation 5. understanding of quality assurance for meat and poultry	Class lectures, Power point presentations, Take home assignments	<i>Take-home assignment; quiz / mid-term test / Final exam</i>

4. ASSESSMENT WEIGHTING

Assessment	Percentage of final mark (%)
Assignments, Material Search, online activities	15
Quizzes	20
Midterm Examination	25
Final Examination	40
TOTAL	100%

5. ACHIEVING A PASS

Students will achieve 03 credit hours for this course by passing **ALL** of the course assessments [*alternatively, list the compulsory pass assessments**] and achieving a **minimum overall score of 50%**

NB *Ensure that ALL learning outcomes are taken into account

6. COURSE CONTENT (Indicative)

1. Pre-slaughtering care and handling of meat animals



Course Descriptor FSHN F416 & Meat and Poultry Technology

1. Kerry, J., Kerry, J. and Ledward, D. 2007. Meat processing: improving quality. Woodhead Publishing Ltd., Abington, Cambridge, England.
2. Pearson, A.M. and Gillett, T.A. 1997. Processed meats. Chapman & Hall, Inc., New York, USA.
3. Mead, G.C. 2004. Poultry meat processing and quality. Woodhead Pub. Ltd., Abington, Cambridge, England, UK

Library + online resources:

Open Educational Resources: <https://www.hsa.org.uk/publications/online-guides>