

## SUBJECT DESCRIPTION

### 1. Information on the study programme

1.1 The institution of higher education	<b>UNIVERSITY OF ORADEA</b>
1.2 Faculty	<b>FACULTY OF ENVIRONMENTAL PROTECTION</b>
1.3 Department	<b>ENGINEERING OF FOOD PRODUCTS</b>
1.4 Field of study	<b>CONTROL AND EXPERTISE OF FOOD PRODUCTS</b>
1.5 Cycle of study	<b>BACHELOR</b>
1.6 Program of study/Qualification	<b>TECHNOLOGY OF AGRICULTURAL PRODUCTS PROCESSING/ENGINEER</b>

### 2. Information on the discipline

2.1 Name of discipline	<b>Meat processing technology I</b>						
2.2 Course holder	<b>Timar Adrian</b>						
2.3 Seminar/Laboratory/Project holder	<b>Timar Adrian</b>						
2.4 Year of study	<b>IV</b>	2.5 Semester	<b>VII</b>	2.6 Type of evaluation	<b>E</b>	2.7 Regimen of the subject	<b>C</b>

(C) Compulsory; (O) Optional; (E) Elective

### 3. Total estimate time (hours per semester of didactic activities)

3.1 Number of hours per week	<b>3</b>	out of which: 3.2 course	<b>1</b>	out of which 3.3 laboratory	<b>2</b>
3.4 Total hours from the curriculum	<b>42</b>	Of which: 3.5 course	<b>14</b>	out of which 3.6 laboratory	<b>28</b>
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					42
Additional documentation in the library/ on specialised electronic platforms and in the field					5
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					13
Tutorship					10
Examinations					1
Other activities.....					10
<b>3.7 Total hours of individual study</b>	<b>70</b>				
<b>3.9 Total hours per semester</b>	<b>112</b>				
<b>3.10 Number of credits</b>	<b>4</b>				

### 4. Prerequisites (where appropriate)

<b>4.1 curriculum</b>	Anatomy, Food industry machinery
<b>4.2 competences</b>	Knowledge of anatomy of farm animals, knowledge of machinery in the food industry

### 5. Conditions (where appropriate)

<b>5.1. related to course</b>	Video projector, Screen
<b>5.2. related to laboratory</b>	Specific meat processing equipment for practical applications

### 6. Specific competences acquired

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<b>Professional competences</b>	<p><b>C2</b> Coordination of activities and processes based on technical specifications</p> <p><b>C3</b> Assessment of the technical solutions needed to improve the food quality and to reduce the specific consumption, as well as the development, monitoring and implementation of new technical projects;</p>
<b>Transversal competences</b>	<p><b>CT1</b> Applying strategies of perseverance, rigor, efficiency and accountability in the work, punctuality and accountability for the results of personal activities, creativity, common sense, analytical and critical thinking, problem solving, etc., based on the rules and principles of professional ethics code values in the food sector</p> <p><b>CT2</b> Applying networking techniques within a team, enhancement and shaping of empathic capacities of interpersonal communication and ownership of some specific tasks in the group activity to treat / solve individual / group conflict, as well as the optimal management of time.</p> <p><b>CT3</b> Efficient use of various ways and learning/ training techniques to acquire the information from electronic and bibliographic databases both in Romanian and in an international language, as well as to evaluate the need and usefulness of extrinsic and intrinsic motivation of continuing education.</p>

### 7. Objectives of discipline (coming from the specific competences acquired)

<b>7.1 General objective</b>	<p>Student will acquire knowledge of raw materials and materials used in the meat processing industry, Get use with the main production technologies of meat preparations. Knowledge of manufacturing steps, manufacturing prescriptions and the way they are made.</p>
<b>7.2 Specific objectives</b>	<p>Accumulating knowledge to enable:</p> <ul style="list-style-type: none"> <li>♣ optimal food safety processing of meat stuff,</li> <li>♣ economic efficiency in the pre-production of raw materials, materials and auxiliary materials,</li> <li>♣ Exploitation of specific infrastructure,</li> <li>♣ Storage of raw materials, semi-finished products and finished products.</li> </ul>

### 8. Contents\*

8.1 Course	Methods of teaching	No. of hours
Meat supplies species	Interactive lecture with videoprojection	2
The structure of the meat	Interactive lecture with videoprojection	2
The chemical composition of the meat	Interactive lecture with videoprojection	2
Primary processing of meat - slaughter - Cattle	Interactive lecture with videoprojection	2
Primary processing of meat - slaughter - Sheep	Interactive lecture with videoprojection	2
Primary processing of meat - slaughtering - Pigs	Interactive lecture with videoprojection	2
Primary processing of meat - processing and storage of carcasses I	Interactive lecture with videoprojection	2

Primary processing of meat - processing and storage of carcasses II		
Salting the Flesh I	Interactive lecture with videoprojection	2
Salting the Meat II	Interactive lecture with videoprojection	2
Smoking of meat I	Interactive lecture with videoprojection	2
Smoking of meat II	Interactive lecture with videoprojection	2
Raw materials, auxiliaries and materials used in the manufacture of meat preparations I	Interactive lecture with videoprojection	2
Raw materials, auxiliaries and materials used in the manufacture of meat preparations II	Interactive lecture with videoprojection	2
<b>Bibliography</b>		
1. Banu C.; Alexe, Petre; Camelia Vizireanu, Procesarea industriei a cărnii, Ed. TEHNICĂ, București, 2002		
2. Țibulcă Dorin; Sălăgean Claudiu-Dan, Tehnologia cărnii și produselor din carne, vol I și II, Ed. RISOPRINT, 2000		
3. Timar Adrian, Tehnologia Prelucrării Cărnii, Editura Universității din Oradea, 2010		
*** Standarde de ramură, Preparate din carne, M.A.A. - C.O.C.P.C.I.A., București, 1991		
8.2 Seminary	-	-
<b>8.3 Laboratory</b>	Methods of teaching	No. of hours
Labor protection measures in the meat industry	Demonstration, Practical Application	1
Primary processing of meat - stunning, bleeding	Demonstration, Practical Application	1
Primary processing of meat - evisceration	Demonstration, Practical Application	1
Primary processing of meat - chopping of cattle	Demonstration, Practical Application	1
Primary processing of meat - chopping of pigs	Demonstration, Practical Application	1
Primary processing of meat - chopping of cattle and goats	Demonstration, Practical Application	1
Manufacture of semi-finished products - rind and lard emulsions	Demonstration, Practical Application	1
Manufacture of semi-finished products - rind and lard emulsions	Demonstration, Practical Application	1
Manufacture of semi-finished products - rind and lard emulsions	Demonstration, Practical Application	1
Manufacture of semifinished products - fat and tallow emulsions	Demonstration, Practical Application	1
Manufacture of semifinished products - fat and tallow emulsions	Demonstration, Practical Application	1
Manufacture of semifinished products - fat and tallow emulsions	Demonstration, Practical Application	1
Manufacture of semifinished products - bradt and schrot	Demonstration, Practical Application	1
Manufacture of semifinished products - bradt and shrot	Demonstration, Practical Application	1
<b>Bibliography</b>		
1. Timar Adrian, Prelucrarea cărnii, îndrumar de laborator		

2. Țibulcă Dorin; Sălăgean Claudiu-Dan Tehnologia de fabricație a preparatelor din carne - îndrumător de lucrări practice, Ed. BEDIN, Bistrița, 2004

\*\*\* Standarde de ramură, Preparate din carne, M.A.A. - C.O.C.P.C.I.A., București, 1991

\* The content, respectively the number of hours allocated to each course / seminar / laboratory / project will be detailed during the 14 weeks of each semester of the academic year.

**9. Corroboration of discipline content with the expectations of the epistemic community, professional associations and representative employers from the field corresponding to the study programme**

Discipline provides specialists for meat processing, storage and distributions units, distributors of equipment and additives in the meat industry.

**10. Evaluation**

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	for grade 5 - knowledge of the matter in proportion of 50% for grade 6 - the knowledge of the matter in proportion of 60% for note 7 - knowledge of the matter in the proportion of 70% for grade 8 - knowledge of the matter in the proportion of 80% for grade 9 - knowledge of the matter in proportion of 90% for grade 10 - 100% knowledge of the subject (the student proves the consultation of the bibliographic material presented)	Summative assessment - exam - written or oral test	70%
10.5 Seminary			
10.6 Laboratory	for grade 5 - knowledge of the matter in proportion of 50% for grade 6 - the knowledge of the matter in proportion of 60% for note 7 - knowledge of the matter in the proportion of 70% for grade 8 - knowledge of the matter in the proportion of 80% for grade 9 - knowledge of the matter in proportion of 90% for grade 10 - 100%	- <i>continuous evaluation</i> (percentage 40%)  - <i>cumulative evaluation</i> (percentage 60%)	30%

	knowledge of the subject (the student proves the consultation of the bibliographic material presented)		
10.7 Project			
10.8 Minimum standard of performance			
<p>Execution of specific operations in the production area based on the job description, observing the norms and values of the professional ethics.</p> <p>Performing an individual project.</p> <p>Developing a portfolio with the identification and description of professional roles in a subordinate team.</p> <p>Creating a team project.</p> <p>Elaborate a technical study through the efficient use of relevant and current documentation resources (including the Internet, databases, online courses, etc.)</p>			

Date of completion

Signature of the course holder

Signature of laboratory holder

01.10.2020

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Date of approval in the department

01.10. 2020

Signature of the Head of Department

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Dean signature

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