

### **FST 504: Meat and Poultry Technology (3 Units)**

Types of meat. Production and consumption of meat in the developing countries. Post-mortem changes in meat and meat quality. Nutritional value of meat. Processing of meat (beef, pork, poultry, etc.). Ageing, tenderization, and curing of meat. Preservation of meat (e.g. smoking, freezing, canning, dehydration, irradiation, etc.). Meat by-products (e.g. sausage, corned beef, burgers, etc.). Miscellaneous processing and preservation of fish, sea foods and eggs. Application of HACCP in meat processing.

**Practical:** Evaluate shell eggs for quality using destructive methods, yolk index, albumen index, Haugh unit. Production egg powder and fortified eggs/Quality evaluation. Production and quality test of frozen chicken. Meat canning and testing for *Clostridium botulism*. Production and evaluation of sausage rolls. Frozen meat production and quality evaluation. Smoked fish/meat evaluation. Chemical preservation of egg using coating and brining.