

# SYLLABUS

Code-Course	<b>052110 - Products of Animal Origin: Natural and Manufactured</b>		
Thematic Area	Biology	Year	Second
Course Type	Basic education	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

## BRIEF COURSE DESCRIPTION

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It is intended that students acquire skills to know the technical and quality specifications of food products of animal origin based on the needs of industry and consumers. They will learn to determine the influence of different production factors on the composition and properties of animal products intended for human consumption, obtained from techniques that respect animal welfare and with minimal environmental impact. They will know the main processes of transformation of food products of animal origin, and will acquire skills to identify the influence of these processes on the culinary and gastronomic properties of the food obtained.

## BASIC SKILLS

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BS1 – Students must demonstrate knowledge and understanding in a study field based on secondary school and that relies on advanced textbooks and includes some aspects that imply knowledge about the vanguard of it.

## GENERAL SKILLS

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GS8 – Build hypothesis, collect and interpret information according to the scientific method.

## SPECIFIC SKILLS

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SS7 – Identify and classify the different families of prepared and unprepared food products for their culinary application.

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SS08 – Use the culinary production processes and the basic preparation, transformation and preservation processes of foods of animal and plant origin.

## LEARNING OBJECTIVES

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In this subject the student will achieve the following general training objectives:

- Identify the different families of culinary products of animal origin, knowing the origin, species and the most important races of each family.
- Understand how the animal production sector works and apply the knowledge acquired in the culinary use of the products.
- Understand how the animal production sector works and apply the knowledge acquired in the treatment of fresh meat and meat products, eggs and egg products and milk and milk products.
- Apply knowledge about unprocessed products to understand the characteristics of the products produced from them and their application in the kitchen.
- Distinguish between the quality attributes that are characteristic of the species, of the origin, of the production process or of the elaboration process, to determine its role in the culinary use of the products.

## THEMATIC CONTENTS

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1. Milk
2. Meat
3. Eggs

## LEARNING METHODOLOGY

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This subject combines exhibition sessions where basic concepts are exposed and cases or readings are worked on, practical sessions where workshops and practical activities are carried out, together with didactic outputs to livestock farms in full production that market their products to the final consumer, with the aim of strengthening The global vision of animal products from the farm to the table.

The student has support material (such as schemes and photographs to support the theory classes, thematic documents, script of practices and works, references of complementary readings, etc.). Autonomous learning is also promoted, in particular through some individual works and oriented readings.

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## ASSESSMENT SYSTEM

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The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

**Continuous assessment:** the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

**Final examination:** it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Student assignments	10 %	40%
Mid-term written exams	45%	-
Final written exam	-	60%

### Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfil one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

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B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

## BIBLIOGRAPHY

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