

208-746 Meat and Smallgoods Technology

Credit Points:	12.500
Level:	Graduate/Postgraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 2, - Taught on campus.
Time Commitment:	Contact Hours: 50 hours of lectures and practical classes Total Time Commitment: Not available
Prerequisites:	completion of core subjects
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p><p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p> </p>
Coordinator:	Frank Dunshea
Subject Overview:	Meat production alternatives in Australia; microscopic and macroscopic structure of meat muscle; components of meat and interrelationships; surface chemistry; meat processing; role of non-meat functional ingredients; inhibition of microbial growth; factors influencing quality of product from farm to plate; fermentation of meat; prefabricated meat processing; packaging; storage conditions; identification of waste management issues; regulatory framework; current and future developments in products and processes
Assessment:	Assignment 1, 2500 words (20%) on preslaughter factors affecting quality; assignment 2, 3000 words(20%) on Hazard Analysis and Critical Control Points onsmallgoods; reports (20%) based on practical classes and fieldvisits to abattoirs and meat processing plants; three houreexamination (40%).
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Related Course(s):	Master of Food Science Postgraduate Diploma in Food Science