FOOD90010 Meat and Smallgoods Technology

Credit Points:	12.50
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	2010, Parkville This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 48 hours of lectures and practical classes Total Time Commitment: Estimated total time commitment (including non-contact time): 120 hours.
Prerequisites:	Eligibility for honours or postgraduate coursework program.
Corequisites:	none
Recommended Background Knowledge:	Chemistry and/or biology or equivalent background
Non Allowed Subjects:	none
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Assoc Prof Brian Leury
Contact:	Postgraduate Office, Melbourne School of Land and Environment, The University of Melbourne, Phone: +61 3 8344 7834, Email: **msle-pgcoursework@unimelb.edu.au (mailto:msle-pgcoursework@unimelb.edu.au)**
Subject Overview:	Meat production alternatives in Australia; microscopic and macroscopic structure of meat muscle; components of meat, interrelationships and surface chemistry; meat processing: role of non-meat functional ingredients, inhibition of microbial growth, fermentation of meat, prefabricated meat processing, packaging, storage conditions, factors influencing quality of product from farm to plate; ; identification of waste management issues; regulatory framework; current and future developments in products and processes.
Objectives:	The objective of this subject is to introduce students to the science and technology associated with the transformation of muscle and other carcass tissues to fresh and processed meat products. On completion of this subject, students should have an understanding of: # Factors affecting the growth and development of meat animals # The structure, function and growth of muscle tissue # The biochemical composition of muscle and post-mortem changes # Microorganisms and meat spoilage # The storage and preservation of meat and meat products # Cured, fermented and prefabricated meat products # Factors influencing meat quality from ‘paddock to plate’
Assessment:	Two assignments of 1000 words each on:pre-slaughter factors affecting quality (20%), due mid-way through semesterHazard Analysis and Critical Control Points in smallgoods (20%), due

	one week prior to the end of semester, Two reports (20% in total) based on practical classes and field visits to abattoirs and meat processing plants, due one week after the practical class/ visitTwo hour examination (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
Generic Skills:	On completion of this subject students should have developed the following generic skills: # A greater in-depth understanding of the science and technology associated with flesh food processing and preservation # Skills in observation, critical analysis and report writing # An ability to derive, interpret and evaluate social, technical and economic information from a wide variety of sources # A capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to communicate effectively in both written and verbal forms
Related Course(s):	Master of Agricultural Science Postgraduate Certificate in Food Science Postgraduate Diploma in Food Science