

## FOOD90010 Meat and Meat Products

<b>Credit Points:</b>	12.5
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	2015, Parkville This subject commences in the following study period/s: Semester 2, Parkville - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: 48 hours Total Time Commitment: 170 hours
<b>Prerequisites:</b>	Eligibility for honours or postgraduate coursework program.
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	Chemistry and/or biology or equivalent background.
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Prof Robyn Warner
<b>Contact:</b>	<a href="mailto:robyn.warner@unimelb.edu.au">robyn.warner@unimelb.edu.au</a> (mailto:robyn.warner@unimelb.edu.au)
<b>Subject Overview:</b>	<ul style="list-style-type: none"> <li># Meat production alternatives in Australia.</li> <li># Microscopic and macroscopic structure of meat muscle.</li> <li># Components of meat.</li> <li># Interrelationships and surface chemistry.</li> <li># Meat processing (role of non-meat functional ingredients, inhibition of microbial growth, fermentation of meat, prefabricated meat processing, packaging and storage conditions)</li> <li># Factors influencing quality of product from farm to plate.</li> <li># Co-products and by-products from meat animals.</li> <li># Regulatory framework.</li> <li># Current and future developments in products and processes.</li> </ul>
<b>Learning Outcomes:</b>	<p>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.</p> <p>On completion of this subject, students should have an understanding of:</p> <ul style="list-style-type: none"> <li># Factors affecting the growth and development of meat animals.</li> <li># The structure, function and growth of muscle tissue.</li> <li># The biochemical composition of muscle and post-mortem changes.</li> <li># Microorganisms and meat spoilage.</li> <li># The storage and preservation of meat and meat products.</li> <li># Cured, fermented and prefabricated meat products.</li> </ul>

	# Factors influencing meat quality from 'paddock to plate'.
<b>Assessment:</b>	Two hour written examination (40%). Two assignments of 1,000 words each on: Pre-slaughter factors affecting quality or similar topic (20%), due mid-way through semester; An aspect of meat and meat products processing, or similar topic (20%), due one week prior to the end of semester; A ten minute oral presentation on a designated topic (20%), due in the last week of semester OR a written report of 1000 words on practical activities (20%); due two weeks after the completion of all practical activities
<b>Prescribed Texts:</b>	None
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Generic Skills:</b>	On completion of this subject students should have developed the following generic skills: <ul style="list-style-type: none"> <li># A greater in-depth understanding of the science and technology associated with muscle food, structure, biochemistry, processing and preservation.</li> <li># Skills in observation, critical analysis and report writing.</li> <li># An ability to derive, interpret and evaluate social, technical and economic information from a wide variety of sources.</li> <li># A capacity for independent critical thought, rational inquiry and self-directed learning and research.</li> <li># An ability to communicate effectively in both written and verbal forms.</li> </ul>
<b>Related Course(s):</b>	Graduate Certificate in Agricultural Sciences Graduate Certificate in Food Science Graduate Diploma in Agricultural Sciences Graduate Diploma in Food Science Master of Agricultural Science Master of Animal Science Master of Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Food Science
<b>Related Majors/Minors/ Specialisations:</b>	100 Point (A) Master of Agricultural Sciences 100 Point (B) Master of Agricultural Sciences 150 Point Master of Agricultural Sciences 200 Point Master of Agricultural Sciences