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Game meat production (251292)

Nositelj kolegija

izv. prof. dr. sc. Nikolina Kelava Ugarković

Opis kolegija

Socio-economic changes are one of the driving force behind changes in people's eating habits. The market is increasingly demanding food that does not come from intensive and commercial farming, and in addition to quality, attention is focused on the contribution of food production to environmental pollution and animal welfare. In the category of food of animal origin that meets these criteria is game meat. The aim of this course is to enable students to acquire knowledge about the game meat quality and factors determining the meat quality of certain game species. Students will learn about specific technology of game farming, breeding, the treatment and processing of carcasses of certain species of game, all with the aim of preventing microbiological contamination of carcasses and controlling the quality of the game meat. At the same time, students will be introduced with nutritive advantages of game meat and its use as a raw material in the production of specific meat products.

ECTS: **3.00**

Sati nastave: 45
Predavanja: 24
Vježbe u praktikumu: 12
Seminar: 9

Izvođač predavanja

- izv. prof. dr. sc. Nikolina Kelava Ugarković

Ocjenjivanje

Dovoljan (2):
Dobar (3):
Vrlo dobar (4):
Izvrstan (5):

Vrsta kolegija

- Graduate studies / MS Courses taught in English (Izborni kolegij, 2. semestar, 1. godina)

Oblici nastave

- Lectures
- Seminars
- Exercises

Ishodi učenja i način provjere

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Ishod učenja	Način provjere
Use the acquired theoretical and practical learning abilities in the gaining new knowledges in the field of animal science	
Analyse specific problems in practice and solve them, in new situations, on the basis of acquired knowledge and skills	
Present the modern trends in the field of animal breeding and production of animal products	
Organize and manage the processes of animal production and production of animal products	
Conduct practical and theoretical education in vocational schools and polytechnics	
Attain the level of knowledge and skills for continuing education in the field of animal and related sciences	
Explain the socio-economic aspects of game meat production and consumption around the World	
Know and recommend the legal framework for placing game meat on the market	
Describe the comparative differences in the meat quality of the of different game species and domestic animals	
Analyze the factors that determine the meat quality of the certain game species	
Plan and recommend appropriate procedures and technologies in game species farming	
Debate and discuss about the advantages and limitations in the game meat production	

Tjedni plan nastave

1. Status and trends in the production and consumption of game meat
2. Legal regulations in the production, processing and placing on the market of game meat
3. Meat of the large game species
4. Meat of the small game species and game bird
5. Meat of exotic game species
6. Game farms for large and small game species
7. Processing carcasses and carcass conformation of different game species
8. Practicum
9. Health and safety hazard of game meat

Obvezna literatura

1. PDF presentations from lectures and prepared materials

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Preporučena literatura

1. Costa, H.; Mafra, I.; Oliveira, M.B.P.P.; Amaral, J.S. Game: Types and Composition. In The Encyclopedia of Food and Health; Caballero, B., Finglas, P., Toldra, F., Eds.; Academic Press: Oxford, UK, 2016; Volume 3, pp. 177–183.
2. Strazdiņa, V.; Jemeļjanovs, A.; Šterna, V. Nutrition Value of Wild Animal Meat. Proc. Latv. Acad. Sci. Sect. B Nat. Exact Appl. Sci. 2013, 67, 373–377.
3. Neethling J., Hoffman L.C., Muller M. (2016). Factors influencing the flavour of game meat: A review. Meat Science 113: 139-153.
4. Tomasevic, I.; Novakovic, S.; Solowiej, B.; Zdolec, N.; Skunca, D.; Krocko, M.; Nedomova, S.; Kolaj, R.; Aleksiev, G.; Djekic, I. Consumers' perceptions, attitudes and perceived quality of game meat in ten European countries. Meat Sci. 2018, 142, 5–13.
5. Kudrnáčová, E.; Barton, L.; Bureš, D.; Hoffman, L.C. Carcass and meat characteristics from farm-raised and wild fallow deer (Dama dama) and red deer (Cervus elaphus): A review. Meat Sci. 2018, 141, 9–27.

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