

Jordan University of Science and Technology
Faculty of Vet. Medicine
Department of Pathology and Animal Health

Course Information	
Course Title	Meat Hygiene
Course Number	VM 464
Prerequisites	/
Course Website	NA
Instructor	Prof. Akram R. Alaboudi
Office Location	C1 L3
Office Phone	22069
Office Hours	M 1:0-4:0 W 9:0- 12:0
E-mail	akrrish@just.edu.jo
Teaching Assistant	TBA
Course Description	
Students are introduced to elements of meat hygiene. Construction and layout of abattoir are. also discussed. Principles of meat inspection and judgments on different pathological conditions are learned. .Also meat spoilage ;preservation and quality are covered. HACCP system and criteria will be given. Fish biology and hygiene are part of the class.	

Text Book	
Title	Meat Hygiene
Author(s)	Gracey ; Collins ;Huey
Publisher	ELBS , Baillere Tindal
Year	1996
Edition	10th
Book Website	NA
References	A. Wilson, Practical Meat Inspection

Assessment Policy		
Assessment Type	Expected Due Date	Weight
First Exam	TBA	15 + 8(lab)
Second Exam	TBA	15+ 7 (lab)
Final Exam	TBA	60
Assignments	TBA	15

Course Objectives		Weights
1.	Elements of Meat hygiene	20%
2.	Construction of abattoir	25%
3.	Quality; Grading and HACCP	15%
4.	Meat Spoilage and Preservation	20%
5.	Fish Hygiene	10%
6.	Meat Inspection	10%

Teaching & Learning Methods

2 theoretical lectures per week
3 hrs training lab per week
5 visits to Amman abattoir

Learning Outcomes: Upon successful completion of this course, students will be able to
1-Construction of modern abattoir 2-Performing meat inspector job 3-Determination of meat and carcass quality 4- Applying specifications and standards for meat and meat products

Useful Resources

Herenda D, Manual on Meat Inspection In Developing Countries

Course Content

Week	Theoretical	Lab)
1	Definitions in meat hygiene ,carcass and offal	Meat inspection
2,3	Abattoir construction	Inspection of head viscera and carcass
3,4,5	Stunning, slaughtering, dressing and making and labeling	Principles of judgment, Abattoir, Bleeding efficiency
6,7	Meat transportation and plant sanitation	Abattoir, Judgment presentation
8	By-products –Treatments and disposition	Differentiation of meat and carcasses
9,10	Meat chemistry, aging and tenderization	Age determination, Abattoir
10,11	Meat decomposition and preservation	Abnormal odor and color , assessment of decomposition
12 13	Meat microbiology and Toxic residues	Abattoir, Judgment presentation
14	Processed meat	Judgment presentation. Processed meat examination
	Poultry—Processing plant and Inspection	Poultry abattoir
15	Fish hygiene	Fish freshness--Physical and Chemical indicators

Additional Notes

Assignments	Presentation on judgment of different pathological conditions and animal diseases
Exams	Short assays ; multiple choices. Lab exams involve identification of specimens and judgment
Cheating	Application of university regulation

Attendance	Missing of less than 10% Of lecture is allowable ,otherwise ,university regulation will be applied
Workload	10 hrs per week is expected
Graded Exams	Graded exam sheath are available upon student request.
Participation	Participation and contribution in discussion particularly at lab hrs is expected and effect grades positively
Laboratory	Abattoir visits are compulsory and any absences are not acceptable
Projects	Assignments are done on bases of individual effort and were not presented in other courses