

Course Code: PTH 2302

Degree: MKB Course

Title: MILK SCIENCE & TECHNOLOGY

The definition of milk, physical and chemical quality of milk, milk handling and inspection, quality standards and testing adulteration of milk, nutritional and chemical characteristic of milk, hygiene and sanitation of milk, technology of milk preservation and processing

Course Code: PTH 2101

Degree: MKB Course

Title: BASIC MEAT SCIENCE AND TECHNOLOGY

Syllabus:

Meat science and technology learns about meat cutting principles, meat types and categories, structure and muscular characteristics, carcass composition influencing factors, carcass and meat qualities, meat preservation principles, meat processing methods and meat product, meat processing technology, meat processing support, packaging and labelling, carcass, meat.