

## **Tárgytematika / Course Description**

### **Meat industry operations and machinery**

**N\_DMA50**

**Tárgyfelelős neve /**

**Teacher's name:** dr. Farkas László Imre

**Félév / Semester:** 2021/22/1

**Beszámolási forma /**

**Assesment:** Vizsga

**Tárgy heti óraszám /**

**Teaching hours(week):** 0/0/0

**Tárgy féléves óraszám /**

**Teaching hours(sem.):** 30/0/0

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### **OKTATÁS CÉLJA / AIM OF THE COURSE**

The purpose of this course is to help students develop an understanding of the meat industry operations and machines.

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### **TANTÁRGY TARTALMA / DESCRIPTION**

1. Primary processing operations and machines, transportation of animals during cutting, and descriptions of cutting procedures.
2. Cooling operations technology and technical procedures.
3. After-delivery breakdown, boning, cutting, and quality of shaping.
4. Secondary processing technologies and machines.
5. Technological development opportunities.
6. Waste processing machinery.
7. Packaging of meat products.
8. Separation systems.
9. Heat transfer systems.

10. Heat removal operations and the effect of heat removal on product quality.
11. Pickling techniques and machines.
12. Technical developments.

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## **SZÁMONKÉRÉSI ÉS ÉRTÉKELÉSI RENDSZERE / ASSESSMENT'S METHOD**

Meeting the conditions set by the supervisor.

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## **KÖTELEZŐ IRODALOM / OBLIGATORY MATERIAL**

**Fidel Toldrá** (2010): Handbook of Meat Processing, Wiley-Blackwell.

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