

UČNI NAČRT PREDMETA / COURSE SYLLABUS

Predmet:	Kakovost proizvodov živalskega porekla
Course title:	The quality of the products of animal origin

Študijski program in stopnja Study programme and level	Študijska smer Study field	Letnik Academic year	Semester Semester
Interdisciplinarni doktorski študijski program BIOZNANOSTI 3. stopnja	Znanost o živalih	1,2	1,2,3,4
Interdisciplinary Doctoral Study Programme in BIOSCIENCES 3rd cycle	Animal Science	1,2	1,2,3,4

Vrsta predmeta / Course type	individualno raziskovalni predmet / individual research course
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Univerzitetna koda predmeta / University course code:	
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Predavanja Lectures	Seminar Seminar	Vaje Tutorial	Klinične vaje work	Druge oblike študija	Samost. delo Individ. work	ECTS
/	10	10	/	5	100	5

Nosilec predmeta / Lecturer:	Nosilec: Doc.dr. Marija Klopčič
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Jeziki / Languages:	Predavanja / Lectures:	slovenski / angleški Slovene / English
	Vaje / Tutorial:	slovenski / angleški Slovene / English

Pogoji za vključitev v delo oz. za opravljanje študijskih obveznosti: **Prerequisites:**

Splošni pogoji za vpis na doktorski študij

General conditions for enrolment in doctoral studies.

Vsebina: **Content (Syllabus outline):**

- Proizvodni sistemi in njihov vpliv na kakovost jajc, mesa in mleka
- Analiza vpliva nekaterih dejavnikov (pasma-križanec, starost, prehrana, način reje, sezona, transport, postopki pri zakolu) na kakovost mleka, mesa in jajc.
- Povezava med rastjo in kakovostjo mesa.
- Problem spolnega vonja maščobe merjascev.
- Senzorično zaznavanje izdelkov prašičjega mesa.
- Svežost jajc in metode za ohranjanje njihove svežosti.
- Vpliv okolja in novih tehnologij na kakovost mleka in mesa.
- Kakovost ekoloških živil živalskega porekla v primerjavi s konvencionalnimi živali živalskega porekla (brez GSO in z GSO).
- Vpliv veterinarskih medicinskih sredstev na kakovost in varnost živil.
- Dejavniki tveganja (vezano na kakovost in varnost) pri priraji mleka in mesa.
- Sheme kakovosti kmetijskih proizvodov in živil (s poudarkom na živinorejskih proizvodih).
- Uporaba proteomike za nadzor kakovosti surovin živalskega porekla.

- production systems and their impact on the quality of eggs, meat and milk,
- the analysis of the influence of certain factors (a cross-breed, age, diet, type, season, transport, slaughter procedures) on the quality of the milk, meat and eggs
- the link between growth and quality of the meat
- the problem of the sexual scent of fat boar
- the sensory perception of pig meat products
- the freshness of the eggs, and methods to preserve their freshness
- the impact of the environment and new technologies on the quality of milk and meat
- the quality of organic foods of animal origin compared to conventional foodstuffs of animal origin (GMO and GMO-free)
- the impact of veterinary medical resources on food quality and safety
- risk factors (linked to the quality and safety) in the production of milk and meat.
- quality schemes of agricultural products and foodstuffs (with an emphasis on livestock products)
- use of Proteomics for the quality control of raw materials of animal origin.

Temeljni literatura in viri / Readings:

Petersen B., Nüssel M., Hamer M. 2014. Quality and risk management in agri-food chains. Wageningen Academic Publisher: 320 str. ISBN: 978-90-8686-236-8

Klopčič M., Kuipers A. Hocquette J.F. 2012. Consumer attitudes to food quality products. Wageningen Academic Publisher: EAAP Scientific Series Volume 133: 304 str., ISBN: 978-90-8686-207-8

Luning A.P., Marcelis W.J. 2009. Food quality management Technological and managerial principles and practices. Wageningen Academic Publisher: 426 str., ISBN: 978-90-8686-116-3

Zollitsch W., Winkler C., Waiblinger S., Haslberger A. 2007. Sustainable food production and ethics. Wageningen Academic Publisher: 550 str., ISBN: 978-90-8686-046-3

Cilji in kompetence:

Slušatelji spoznajo postopke in tehnologije reje, dejavnike ki vplivajo na kakovost proizvodov živalskega porekla in nadgradijo znanja o biokemijskih in mikrobioloških procesih, ki potekajo med predelavo mleka ali mesa. Spoznajo postopke pri oblikovanju proizvodov višje ali posebne kakovosti ter postopke nadzora pri zagotavljanju kakovosti in varnosti proizvodov živalskega porekla. Spoznali bodo tudi razlike med ekološkimi in konvencionalnim načinom proizvodnje ter razlike v kakovosti. Usposobijo se za samostojno vodenje in načrtovanje prireje in predelave proizvodov živalskega porekla.

Objectives and competences:

Students learn about the processes and techniques of farming, the factors that affect the quality of the products of animal origin and to build up knowledge of the biochemical and microbiological processes, taking place during the processing of milk or meat. Learn about procedures in the design of products and higher or special quality, monitoring to ensure the quality and safety of products of animal origin. Students will also learn about the differences between organic and conventional production methods and the difference in quality. Qualification for independent management and the planning of production and processing of products of animal origin.

Predvideni študijski rezultati:

Znanje in razumevanje:
Poznavanje in razumevanje kriterijev za doseganje in ocenjevanje kakovosti proizvodov živalskega porekla od hleva do mize.

Intended learning outcomes:

Knowledge and understanding:
Knowledge and understanding of the criteria for achieving and assessing the quality of the products of animal origin from the stable to the table.

Metode poučevanja in učenja:

Predavanja, konzultacije, seminarsko delo.

Learning and teaching methods:

Lectures, consultations, seminar workshops.

Načini ocenjevanja:

Delež (v %) /

Weight (in %)

Assessment:

<ul style="list-style-type: none"> • seminarska naloga na temo kakovosti proizvodov živalskega porekla • pismeni izpit 	<p>40</p> <p>60</p>	<ul style="list-style-type: none"> • Seminar work about Quality of the products of animal origin • Written Exam
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Reference nosilca / Lecturer's references:

Klopčič Marija

1. KLOPČIČ, Marija, KOOPS, Wiebe J., KUIPERS, Abele. A mathematical function to predict daily milk yield of dairy cows in relation to the interval between milkings: technical note. Journal of Dairy Science, 2013, vol. 96, no. 9, str. 6084-6090. [COBISS.SI-ID [3248008](#)], [JCR IF (2012): 2,566, AD (3/54), agriculture, dairy & animal science, x=0.971; JY (21/124), food science & technology, x=1.468
2. HALACHMI, I., KLOPČIČ, Marija, POLAK, P., ROBERTS, D.J., BEWLEY, Jeffrey. Automatic assessment of dairy cattle body condition score using thermal imaging. Computers and electronics in agriculture, 2013, vol. 99, str. 35-40. [COBISS.SI-ID [3299208](#)], [JCR IF (2012): 1,766, AH (5/57), agriculture, multidisciplinary, x=0.832
3. DE HAAS, Y., VEERKAMP, Roel, SHALLOO, Laurence, DILLON, Pat, KUIPERS, Abele, KLOPČIČ, Marija. Economic values for yield, survival, calving interval and beef daily gain for three breeds in Slovenia : Y. de Haas .[et al.]. Livestock Science, 2013, vol. 157, no. 2/3, str. 397-407. [COBISS.SI-ID [3272328](#)], [JCR IF (2012): 1,249, AD (16/54), agriculture, dairy & animal science, x=0.971
4. GANTNER, Vesna, JOVANOVAČ, Sonja, KLOPČIČ, Marija, CASSANDRO, Martino, RAGUŽ, Nikola, KUTEROVAČ, Krešimir. Methods for estimation of daily and lactation milk yields from alternative milk recording scheme in Holstein and Simmental cattle breeds. Italian Journal of Animal Science, 2009, vol. 8, str. 519-530. [COBISS.SI-ID [2552200](#)], [JCR IF (2012): 0,139, AD (46/50) agriculture, dairy & animal science, x=0.904
5. KLOPČIČ, Marija, VERHEES, Frans, KUIPERS, Abele, KOS-SKUBIC, Mira. Consumer perceptions of home made, organic, EU certified, and traditional local products in Slovenia. V: KLOPČIČ, Marija (ur.), KUIPERS, Abele (ur.), HOCQUETTE, J. F. (ur.). Consumer attitudes to food quality products : emphasis on Southern Europe, (EAAP publication, no. 133). Wageningen: Wageningen Academic Publishers, cop. 2013, str. 179-193. [COBISS.SI-ID [3152776](#)]
6. SCHAEER, Burkhard, BUTIGAN, Ruzica, RENKO, Nataša, VULETIĆ, Ante, BERNER, Nina, KLOPČIČ, Marija. Market trends and consumer behaviour relating to organic products in the Western Balkan Countries. V: KLOPČIČ, Marija (ur.), KUIPERS, Abele (ur.), HOCQUETTE, J. F. (ur.). Consumer attitudes to food quality products : emphasis on Southern Europe, (EAAP publication, no. 133). Wageningen: Wageningen Academic Publishers, cop. 2013, str. 147-159. [COBISS.SI-ID [3152520](#)]