



ال الحنفلا تُولِمِنا سيوروالو شارضاحملا عيزودُ الواجِي الثّل يسارو١١٠ ٢ - ١٨٠ ٥ ٢ م

	hours	lectures
Prof.Dr/ AlaaEldinmorshdy	5	*Microbiology of meat & meat products
Prof.Dr/ Abdelsalam E. Hafez	7	*Introduction to meat preservation *Refrigeration. *Chilling and changes in chilled meat. *Freezing.
Pro DrAdel Ibrahim M El – Atabany	6	*How to produce meat of high keeping quality.
Dr/ Rasha Mohamed El- Bauomy	6	*Canning. *Other methods of meat preservation.
Dr .Ahmed ElSayed Tharwat	9	*Fish hygiene & preservation. *Poultry hygiene & preservation.
Dr/Abdalla Fikry Abdalla	8	*Introduction to animal By- products, *Layout of plant. *Blood, bones, fats, hides and skins, gelatin and glue. *Stomachs and intestine, rumen, horns and hoofs, bile and bile stones. *Hairs, bristles, wool *Bio-gas production. *Endocrine glands, hormones and their uses. *Some therapeutic products of animal sources.
Dr. Mohamed Abdallah Hussein	4	Chemical residues in meat.

Practical part

Introduction	2	Prof.Dr/ Hoda Ismail Elkilsh
Assessment of hygienic measures	4	Dr. Mohamed Abdallah Hussein
Bacteriological	2	
examination of carcass Meat products: minced	2	Dr/Ahmed El Sayed Tharwat
meat		
Sausage	2	Dr/Rasha Mohamed El-Bauomy
Luncheon	2	
Pasterma	2	
Canned meat	2	Dr/Abdalla Fikry Abdalla
Poultry inspection	2	
Fish hygiene	2	
Caviar	2	Karima MohamedEissa
General revision for	2	
practical course		
Preparation for final semester examination	2	Osama Kamal Elsayed
Final semester practical examination	2	

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