UNIVERSITEIT GENT

Studiefiche

Vanaf academiejaar 2017-2018

Technology of Fishery Products (I001084)

Cursusomvang (nominale waarden; effectieve waarden kunnen verschillen per opleiding)

Studiepunten	3.0	Studietijd	75 u	Contacturen	30.0 u

Aanbodsessies en werkvormen in academiejaar 2018-2019

A (semester 1)	Engels	hoorcollege	12.5 u
		excursie	5.0 u
		begeleide zelfstudie	2.5 u
		werkcollege: geleide oefeningen	10.0 u

Lesgevers in academiejaar 2018-2019

Devlieghere, Frank	LA23	Verantwoordelijk lesgever

Aangeboden in onderstaande opleidingen in 2018-2019	stptn	aanbodsessie
Bachelor of Science in Food Technology	3	A
Master of Science in Aquaculture	3	A

Onderwijstalen

Engels

Trefwoorden

Fish technology, fish processing, fish quality, spoilage, safety, preservation

Situering

The aim of this course is to create an insight in the relation between post-mortem changes in fish and the consequences on its quality and further processing. Furthermore, the students should get familiar with the different processes used in the fish industry as well as quality assurance systems for the fish processing industry.

Inhoud

The theory and exercises of this partim is part of the course 'Technology of Fishery Products', from the Master of Science in Food Technology, and are given simultaneously.

Theory:

1. Chemical composition
2. Post-mortem changes in fish
2.1. Rigor mortis
2.2. Autolytic changes
2.3. Bacteriological changes
2.4. Rancidity
2.5. Physical changes
3. Technological processes
3.1. Chilling
3.2. Freezing
3.3. Modified atmosphere packaging (MAP)
3.4. Canning
3.5. Curing
3.6. Marinades
4. Safety aspects of fish and fishery products

Practical work:

1. Assessment of quality parameters of raw fish: theory
2. Case study on Pangasius processing
3. Normally a company visit is organised

Begincompetenties

General knowledge on biochemistry and microbiology

Eindcompetenties

1 To have insight in the properties of fish as a raw material and how these properties influence the quality of the derived fish and fishery products

2 Having insight in how processing used for the production of fishery products influences the properties and the quality of the produced product

3 The students has notion of the most important terms and practices of quality assurance systems in the fish processing industry

Creditcontractvoorwaarde

Toelating tot dit opleidingsonderdeel via creditcontract is mogelijk mits gunstige beoordeling van de competenties

Examencontractvoorwaarde

Dit opleidingsonderdeel kan niet via examencontract gevolgd worden

Didactische werkvormen

Begeleide zelfstudie, excursie, hoorcollege, werkcollege: geleide oefeningen

Leermateriaal

English course notes with literature references are available. Geraamde totaalprijs: 15 EUR

Referenties

Fish processing technology. 1992. Ed. G.M. Hall. Blackie Academic & Professional
Evaluation of seafood freshness quality. 1995. Ed. E.R. Botta. VCH
Fish handling and processing. 1982. Ed. A. Aitken, I.M. Mackie, J.H. Meritt & M.L. Windsor. Government Bookshops
Quality Management Systems in the Food Industry. 2005. Baert, K., Devlieghere, F., Jacxsens, L. & Debevere, J. St. Kliment Ohridski Universtiy Press. ISBN 90-5989-055-8

Vakinhoudelijke studiebegeleiding

Before the theory and the theoretical exercises, contact hours are scheduled. During these contact hours the student can ask additional information or explanation to the teacher. The practical exercises are guided by a teaching assistant.

Evaluatiemomenten

periodegebonden en niet-periodegebonden evaluatie

Evaluatievormen bij periodegebonden evaluatie in de eerste examenperiode

Schriftelijk examen met open vragen

Evaluatievormen bij periodegebonden evaluatie in de tweede examenperiode

Schriftelijk examen met open vragen

Evaluatievormen bij niet-periodegebonden evaluatie

Mondeling examen

Tweede examenkans in geval van niet-periodegebonden evaluatie

Examen in de tweede examenperiode is niet mogelijk

Toelichtingen bij de evaluatievormen

The oral part of the non-periodic evaluation consists of a presentation of the results of a case study.

Eindscoreberekening

Theory: (75%)
Exercises: (25%): 2/3 is scored on the oral presentation of the results of the case study, 1/3 is scored on a theoretical HACCP question given at the final examen.
Students who eschew period aligned and/or non-period aligned evaluations for this course unit may be failed by the examiner.