

Science and Technology of Animal Products

Syllabus Number

5H372

Special Subjects

Elective 2 credit

ENOMOTO, Hirofumi

1. Course Description

The aim of this course is to help students acquire an understanding of the fundamental principles of animal food science.

2. Course Objectives

The goals of this course are to

1. Obtain knowledge about components contained in milk, eggs, and meat.
2. Obtain knowledge about processing and functional properties of milk, eggs, and meat.
3. Obtain knowledge about manufacture of animal products from milk, eggs, and meat.

3. Grading Policy

Your final grade will be calculated according to the following ratio: Mid-term report (20%), term-end examination (80%), and a fraction of in-class contribution.

4. Textbook and Reference

Textbook

Reference:

「畜産物利用学」 齊藤忠夫、根岸晴夫、八田一 編(文永堂出版)

5. Requirements(Assignments)

6. Note

7. Schedule

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|------|----------------------------------|
| [1] | Milk-Biosynthesis |
| [2] | Milk-nutrient |
| [3] | Milk-method of examination |
| [4] | Milk-dairy product |
| [5] | Milk-fermented milk |
| [6] | Milk-functional ingredient |
| [7] | Egg-egg-laying, structure |
| [8] | Egg-taste |
| [9] | Egg-nutrient, quality assessment |
| [10] | Egg-processing |
| [11] | Egg-functional ingredient |
| [12] | Meat-structure |
| [13] | Meat-nutrient |
| [14] | Meat-processing |
| [15] | Term-end examination |