

Republic of Iraq
The Ministry of Higher
Education
& Scientific Research



بسم الله الرحمن الرحيم

University: Diyala
College: Agriculture
Department: Animal Production
Stage: Fourth
Lecturer name : Ahmed Sinan Ahmed
Academic Status: Professor
Qualification: Ph. D.
Place of work: : Coll. Of Agriculture

Flow up of implementation celli pass play

Course Instructor	Ahmed Sinan Ahmed				
E-mail	ahmedsinan@uodiyala.edu.iq				
Title	spring course (the second)				
Course Coordinator	Identify the most important topics, points and influencing factors related to meat, its composition, changes after slaughter, and methods of preservation and storage.				
Course Objective	<ul style="list-style-type: none"> - Types of meat and their nutritional value, - Chemical composition of meat, - Fine composition of meat, - Muscles and their types, - Muscle cell proteins, - Mechanics of muscle contraction, - Chemical changes in muscle after death and factors affecting them, - The transformation of muscle into meat, - The rigor mortis, its types and factors affecting it, - Characteristics of fresh meat. 				
Course Description	-Basics of meat science. translated by Dr. Muhareb Abdel Hamid Taher ,1983.				
Prequests	<ol style="list-style-type: none"> 1- Meat Science. Dr. Muhareb Abdul Hamid Taher 1990. 2- Production and marketing of beef cattle. Dr. Atallah Saeed, Hatem Hassoon, Muhammad Taha Alwan. 3- Meat livestock production. Dr. Fouad Abdel Latif Abdel Karim. 4- The Internet 				
Textbook References	<ul style="list-style-type: none"> -Producing beef cattle. Dr. Fouad Abdel Latif Abdel Karim -Basics of meat science. Translated by Dr. Muhareb Abdel Hamid Taher 1983 -Meat science. Dr. Muhareb Abdel Hamid Taher 1990 				
Course Assessments	Term Exam	Laboratory	Quizzes	Project	Final Tests
	20%	15%	5%		60%
General Notes	The academic system for the subject is quarterly, not annual, and is offered during Spring semester.				

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week	Date	Topics Covered	Practical Part
1		Meat science, its industry, processing and meat quality	Skeletal structure of cows and sheep
2		Types of meat and its nutritional value	Muscular structure
3		Chemical composition of meat	Sheep carcass cutting
4		Fine composition of meat, muscles and their types	Beef carcass cutting
5		Muscle cell proteins and types of muscle fibers	Physical and chemical tests of meat
6		Chemical and biochemical changes in muscle after death	Curing or salting meat
7		Exam	Exam
8		Muscle transformation into meat	Ground meat
9		Rigor mortis, its types and factors affecting it	Sausage making
10		Characteristics of fresh meat: water holding capacity, tenderness, color	Emulsification
11		Methods of meat storage: refrigeration and freezing	Canning
13		Thermal processing: drying, radiation	Forming or shaping meat
14		Meat packaging	Cooking meat
15		Meat contamination	Quality control tests


Instructor Signature:
Prof. Dr. Ahmed Sinan Ahmed
15/1/2025


Dean Signature:
Prof. Dr. Raaed Ibrahim Khalil
15/1/2025