

**Biotechnical Faculty / FIELD AND VEGETABLE CROPS / TRADITIONAL PRODUCTS OF ANIMAL ORIGIN**

<b>Course:</b>	TRADITIONAL PRODUCTS OF ANIMAL ORIGIN			
<b>Course ID</b>	<b>Course status</b>	<b>Semester</b>	<b>ECTS credits</b>	<b>Lessons</b> (Lessons+Exercises+Laboratory)
13378	Optional	3	4	3+1+0
<b>Programs</b>	FIELD AND VEGETABLE CROPS			
<b>Prerequisites</b>	no conditionality			
<b>Aims</b>	Introducing students to the concept and importance of traditional (indigenous) products of animal origin. Distribution of dairy and meat autochthonous products in Montenegro, the surrounding area and the world. Distribution of autochthonous dairy products and introduction to the most important dairy products of Montenegro. Distribution of autochthonous meat products and introduction to the most important meat products of Montenegro. Familiarizing students with the importance, legal regulations, and procedures for the protection of indigenous agricultural products with a special focus on dairy and meat products.			
<b>Learning outcomes</b>	After passing this exam, the student will be able to: • Recognized the importance of traditional (indigenous) agricultural products with special reference to dairy and meat products. • Understands and explains the differences in quality, composition and technology of traditional and industrially produced dairy and meat products, • Classifies and introduces the most important traditional dairy and meat products in Montenegro, as well as in the surrounding area and the world. • Become familiar with the legal regulations related to the protection of designation of origin, geographical indication and specific traditional agricultural products, • Master the procedure for protecting the designation of origin and geographical origin, • Use the acquired knowledge in plants for the production of traditional dairy and meat products, • To act as an advisor to producers of traditional products.			
<b>Lecturer / Teaching assistant</b>	prof.dr Slavko Mirecki, prof. dr Milan Marković, mr. Olga Kopitović			
<b>Methodology</b>	lectures, exercises, seminar work on a given topic, consultations			
<b>Plan and program of work</b>				
Preparing week	Preparation and registration of the semester			
I week lectures	Basic characteristics of autochthonous dairy products. Distribution and importance of indigenous dairy products.			
I week exercises	The most important autochthonous dairy products in the world			
II week lectures	Principles of production of autochthonous dairy products. Basic stages in the production of cheese, rind, and fermented beverages			
II week exercises	Laws and regulations related to the production of autochthonous dairy cheeses			
III week lectures	Production of autochthonous white brine cheeses. Characteristics and distribution of white cheeses. The most important representatives of white brine cheeses in Montenegro (Pljeval, Kučki, Sozinski, Polimsko-Vasojević).			
III week exercises	White brine cheeses in the world (feta, travnički, sjenički...).			
IV week lectures	Production of autochthonous steamed cheeses. Characteristics and distribution of pasta filata cheeses in Montenegro (Kolašin, Presukača).			
IV week exercises	Indigenous pasta filataa cheeses in the world			
V week lectures	Colloquium 1			
V week exercises	Technology of Mozzarella and Kačkavalj cheeses			
VI week lectures	Production of autochthonous hard cheeses. Characteristics and distribution of hard cheeses in Montenegro (Njeguški, Sirac).			
VI week exercises	Autochthonous hard cheeses in the world (Parmesan, Paški, Livanjski...)			
VII week lectures	Production of autochthonous low-fat and goat cheeses. Characteristics and distribution of low-fat and goat cheeses in Montenegro.			
VII week exercises	Indigenous low-fat and goat cheeses in the world (cottage, bassa, community, Krajina...).			
VIII week lectures	Production, characteristics and distribution of the Montenegrin Skorup.			
VIII week exercises	Production of Skorup/Kajmak in the world			
IX week lectures	Protection of the designation of origin and geographical origin of traditional dairy products			

IX week exercises	Legislation and procedures for the protection of indigenous agricultural products					
X week lectures	Drafting a specification for a product that is to be provided with a mark of origin; geographical indication; mark of guaranteed traditional specialties; mark higher quality; label mountain product and label from my farm					
X week exercises	Colloquium 2					
XI week lectures	Basic characteristics of autochthonous meat products.					
XI week exercises	The most important autochthonous meat products in the area and in the world.					
XII week lectures	Classification of indigenous meat products					
XII week exercises	Distribution and importance of autochthonous meat products.					
XIII week lectures	Technology and basic characteristics of Montenegrin indigenous beef meat products.					
XIII week exercises	The most important autochthonous beef products in the world					
XIV week lectures	Technology and basic characteristics of Montenegrin autochthonous sheep and goat meat products.					
XIV week exercises	The most important autochthonous meat products from sheep and goat meat in the world					
XV week lectures	Technology and basic characteristics of Montenegrin autochthonous pork meat products.					
XV week exercises	The most important autochthonous pork meat products in the world					
<b>Student workload</b>						
<b>Per week</b>			<b>Per semester</b>			
<b>4 credits x 40/30=5 hours and 20 minuts</b> 3 sat(a) theoretical classes 0 sat(a) practical classes 1 excercises <b>1 hour(s) i 20 minuts</b> of independent work, including consultations			Classes and final exam: <b>5 hour(s) i 20 minuts x 16 =85 hour(s) i 20 minuts</b> Necessary preparation before the beginning of the semester (administration, registration, certification): <b>5 hour(s) i 20 minuts x 2 =10 hour(s) i 40 minuts</b> Total workload for the subject: <b>4 x 30=120 hour(s)</b> Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) <b>24 hour(s) i 0 minuts</b> Workload structure: <b>85 hour(s) i 20 minuts (cources), 10 hour(s) i 40 minuts (preparation), 24 hour(s) i 0 minuts (additional work)</b>			
<b>Student obligations</b>			attending exercises, writing a seminar paper, passing colloquiums, passing the final exam			
<b>Consultations</b>			45 min. weekly, dates agreed with students			
<b>Literature</b>			. Dozet, N., Adžić, N., Stanišić, M., Živić, N., (1996): Autohtoni mlječni proizvodi Poljoprivredni institut, SILMIR. 2. Popović-Vranješ, A., (2015): Specijalno sirarstvo. Univerzitet u Novom Sadu – Poljoprivredni fakultet. 3. Rede, R., Petrović, Lj.: Tehnologija mesa i nauka o mesu. Tehnološki fakultet Novi Sad, 1997.; 4. Vuković, I.: Osnove tehnologije mesa, Veterinarski fakultet Beograd, 1998.; 5. Warriss, P.D.: Meat Science – An Introductory text; School of Veterinary Science, Univ. of Bristol, CABI Publ. 2000.			
<b>Examination methods</b>			Activity during the lecture (0-3 points) • Exercise activity (0-2 points) • Seminar paper (0-10 points) • I colloquium (0-20 points) • II colloquium (0-20 points) • Final exam (0-45 points) A passing grade is obtained if 50 points are accumulated cumulatively. Score number of points: A (≥ 90 to 100 points); B (≥ 80 to < 90); C (≥ 70 to < 80); D (≥ 60 to < 70); E (≥ 50 to < 60); F < of 50			
<b>Special remarks</b>						
<b>Comment</b>						
<b>Grade:</b>	F	E	D	C	B	A
<b>Number of points</b>	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points