

ECTS catalog with learning outcomes University of Montenegro

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

Course:	TRADITIONAL PRODUCTS OF ANIMAL ORIGIN									
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exer cises+Laboratory)						
13378	Optional	3	4	3+1+0						
Programs	FIELD AND VEGETABLE CROPS									
Prerequisites	no conditionality									
Aims	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.									
Learning outcomes	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.									
Lecturer / Teaching assistant	prof.dr Slavko Mirecki, prof. dr Milan Marković, mr. Olga Kopitović									
Methodology	lectures, exercises, semir	nar work on a given topic	, consultations							
Plan and program of work										
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 auto	chthonous 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/Kajr	mak in the world								
IX week lectures	Protection of the designation of origin and geographical origin of traditional dairy products									



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Classes and final exam: 3 sat(a) theoretical classes 0 sat(a) practical classes 1 excercises 1 hour(s) i 20 minuts 1 to a wind practical classes 1 hour(s) i 20 minuts 1 to a wind practical classes 1 hour(s) i 20 minuts 2 hour(s) i 20 minuts 3 bour(s) i 20 minuts 4 x 30=120 hour(s) 5 hour(s) i 20 minuts x 2 = 10 hour(s) i 40 minuts 7 total workload for the subject: 4 x 30=120 hour(s) 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) 24 hour(s) i 0 minuts Workload structure: 85 hour(s) i 20 minuts (cources), 10 hour(s) i 40 minuts (preparation), 24 hour(s) i 0 minuts (preparation), 24 hour(s) i 0 minuts Workload structure: 85 hour(s) i 20 minuts (cources), 10 hour(s) i 40 minuts (preparation), 24 hour(s) i 0 m										
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