Curricular Unit Form





Agronomy	rocessing	ı Technolo																		
Product P	rocessing	Technolo								2023/24 / S1										
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T - Theoretical; TP - Theoretical and practical; LP - Laboratory Practice; S - Seminar; TG - Tutorial guidance; FW - Fieldwork; T - Training; ; EC - Clinical teaching; O* - Other hours typified as Clinical Training under the Directive 77/453/EEC of June 27, adapted by Directive 2005/36/EC.																				
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Syllabus

malolactic fermentations; Mechanical operations; Vinification in white; Vinification in red and special, Conservation, aging and stabilization; Clarity and clarity; Diseases and defects 3.Technology of olive oil: Maturation and collection of olives; Transport; Defoliation and washing; Milling and grinding; Extraction; Conservation of olive oil; Analysis and classification 4. Meat technology: slaughter of animals; Transformation of muscle into flesh; Manufacture of traditional sausages; Manufacture of ham; Manufacture of frankfurt sausages; Mechanisms of conservation.

Milk technology: Composition. Properties and use of their constituents; Milking and transport;
 Conservation, treatment and storage; Manufacture of cheese; Manufacture of yogurt; Manufacture of butter.

6. New Transformation Technologies: Microwave; HPP, ultrasound; Ionizing radiation; Specific atmospheres (controlled, modified); Products of 4th range; New products.

Curricular Unit Form





1 - Teaching methodologies

The UC is organized in theoretical-practical classes, laboratory practices and tutorial orientation. Two theoretical evaluation tests are carried out. The value obtained weighs 70% of the final value, the remaining 30% is attributed to the evaluation of the practical component (work and presentation) always higher than 9.5. (mean> = 9.5, no <8.5) than (70%) + Work and presentation (> = 9.5) (30%). (Test 1 + Test 2) / 2 (70%) + Practical evaluation (30%). If the student did not meet the above conditions, that is, 2 theoretical tests (mean <9.5 and / or some <8.5) (70%) and / or Work and presentation (<9,5) (30%), it should make the assessment by exam to the component of the UC, theoretical or practical, according to the grade obtained: theoretical (70% never <9,5) and / or Work and presentation (30% never <a 9, 5). Tutoring classes accompany students in the preparation of the work and clarification of doubts. The continuous evaluation or the final evaluation by examination allows to determine the degree of acquisition of knowledge about the different subjects taught. Students with Statute of Student Workers may choose to carry out continuous evaluation or the completion of the Exam (theoretical) and the preparation and presentation of the work.

Teaching methodologies (including assessment)

[Specify the types of assessment and the weights and evaluation criteria]

Theoretical exam (70% never <9,5) and / or Work and presentation (30% never <a 9,5).

2 - Period assessment

Two theoretical assessment tests are carried out (average> = 9.5; none <8.5). The value obtained weights 60% of the final value, the remaining 40% is attributed to the evaluation of the practical component (weighted average of the oral and written evaluation moments determined) always greater than 9.5. (average> = 9.5; none <8.5)

3 - Examination assessement

If the student has not met the above conditions, i.e. 2 theoretical Assessment tests (average <9.5 and none <8.5) (60%) and/or Work and presentation (<9.5) (40%), they will have to sit an exam for the theoretical or practical component of the course, depending on the grade obtained.

1 - Main Bibliography

Bibliografía principal

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Werner Frey. Fabricación Fiable de Embutidos. Ed. Acribia. Zaragoza 1995.

2 - Complementary Bibliography

Bibliografía complementar

A Indústria das Carnes Uma perspetiva integrada. Seminário na Escola Superior de Biotecnologia da UCP. Porto 1994.

Graça J.C.F Ciência da Carne conceitos atuais sobre limpeza e refrigeração de carcaças. Publ. Ciência e Vida. Lisboa, 1987.

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Nunes, A.F.. Leite: mecanismos de produção. Fenalac, 2004.

Vinhos de Portugal. publ. Dom Quixote. Lisboa, 2000.

Warriss P. D. Ciencia de la carne. Ed. Acribia 2003.

Special Situations

Bibliography

[Students with special status]

1 - Period assessment - Students with special status

Curricular Unit Form





Students with special status can opt for continuous assessment, two theoretical assessment tests (60%) and oral assessment of the practical component (the preparation of a report on one of the study visits or a specific topic, and subsequent oral presentation (min.10: max.20 min)) (40% never < 9.5).

2 - Examination assessement - Students with special status

Theoretical exam (60% never <9.5) and marks for the evaluation of the Practical component (the preparation of a report on one of the study visits or a specific topic and subsequent oral presentation (min.10: max.20 min)) (40% never <9.5).