

Master course

# Meat Quality and Safety

## Preliminary program

### May 15<sup>th</sup>

- 9:00-9:30 Introduction to the course.
- 9.30-10.30 Historical aspects of quality management and quality control. Overview of quality management and control systems.
- 10.30-11.00 *Coffee break*
- 11.00-12.30 Historical aspects of quality management and quality control. Overview of quality management and control systems. Understanding the process in quality management.
- 12.30-13.30 *Lunch*
- 13.30-14.30 Process visualisation. Application of general quality control tools in the process.
- 14.30-15.00 *Coffee break*
- 15.00-15.45 Application of general quality control tools in the process.
- 18.00 *Get together party*

### May 16<sup>th</sup>

- 9.00- 10.30 Student presentations on their own research work or research they are planing to do in the future. Meat quality indexes and their importance.
- 10.30- 11.00 *Coffee break*
- 11.00-12.30 Genetic and non-genetic factors influencing beef quality. Genetic factors influencing pork quality. Cholesterol and fatty acids in food.
- 12.30-13.30 *Lunch*
- 13.30-14.30 Food safety and toxicity. Drug residues in food.
- 14.30-15.00 *Coffee break*
- 15.00-15.45 Evaluation of meat quality indexes I (in the lab).
- from 16.30 *Cultural part. Excursion to the Kaunas*

### May 17<sup>th</sup>

- 9.00-10.30 The system of food control in Lithuania. An influence of various factors on meat sensoric characteristics
- 10.30-11.00 *Coffee break.*
- 11.00-12.30 Genetic and non-genetic factors influencing pork quality.
- 12.30-13.30 *Lunch.*
- 13.30-14.30 Evaluation of meat quality indexes II (in the lab).
- 14.30-15.30 *Coffee break. Evaluation of the course and discussion.*