

Activities - Hygiene and Quality of Fish Meat

Start Date	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
			p01 Evaluation of freshness and sustainability of fish. Fish welfare	10E-He1		1:30		Online
			p02 Microbiological correctness of fish and products	10E-He1		2:15	Zdolec N.	Online
			p03 Fish as food. Assessment of fish quality	10E-He1		1:30	Cvrtila Ž.	V_higijena namirnica
			p04 Health correctness and hygiene of fish	10E-He1		1:30		V_higijena namirnica
			s01 Fish parasites. Microbiological integrity of fish and products	10E-He1		3:00		V_higijena namirnica
			s02 Evaluation of fish freshness. Fish products.	10E-He1		3:00		V_higijena namirnica
			s03 Health correctness of fish and products. Chemical risks	10E-He1		3:00		V_higijena namirnica
			v01 Evaluation of freshness and shelf-life of fish	10E-He1		1:30		V_higijena namirnica
			v02 Health correctness of fish	10E-He1		3:00		V_higijena namirnica
Total: 9						20:15		