

## Activities - Hygiene and quality of poultry meat (1/2)

Start Date ↓	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
			p01 Organization of the production process and evaluation of the quality of poultry meat on the slaughter line	10E-He1		1:30		Online
			p02 Quality of poultry meat, poultry meat products	10E-He1		1:30		Online
			s01 Evaluation of freshness and sustainability of poultry meat	10E-He1		1:30		V_higijena namirnica
			s02 Microbiological examination of poultry meat	10E-He1		1:30		V_higijena namirnica
			s03 Minced meat and minced meat products. Sausages, dried meat products, canned goods, finished products.	10E-He1		1:30		V_higijena namirnica
			s04 Slaughter and abattoir processing of ostriches. Veterinary sanitary examination. Ostrich meat quality	10E-He1		1:30		V_higijena namirnica
			v 04 Sustainability and sensory assessment of the quality of poultry meat products	10E-He1		1:30		V_higijena namirnica

Activities - Hygiene and quality of poultry meat (2/2)								
Start Date ↓	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
			v01 Evaluation of freshness and sustainability of poultry meat	10E-He1		2:15		V_higijena namirnica
			v02 Classification and categorization of poultry meat	10E-He1		2:15		V_higijena namirnica
			v03 Microbiological examination of poultry meat	10E-He1		3:00		V_higijena namirnica
			v05 Slaughter and abattoir processing of ostriches. Veterinary sanitary examination. Ostrich meat quality	10E-He1		1:30		V_higijena namirnica
Total: 11						19:30		

Total: 11