

Activities - Food Hygiene and Technology (1/3)

Start Date	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
08/10/2024	12:45	14:15	p1 Introduction to VPH	9E-1, 9E-2, 9E-3		1:30	Mikuš T.	P_farmakologija
10/10/2024	9:00	10:30	p2 Food Microbiology	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_mikrobiologija
14/10/2024	8:15	9:45	p3 Alimentary infections and intoxications	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_mikrobiologija
14/10/2024	13:00	14:30	v1 Food sampling, sensorial analysis	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica
15/10/2024	13:00	16:00	v2 Food microbiology	9E-1, 9E-2, 9E-3		3:00	Kiš M., Zdolec N.	V_higijena namirnica
23/10/2024	10:15	11:45	p4 Meat biochemistry	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž.	P_mikrobiologija
25/10/2024	14:30	16:00	p5 Animal welfare at slaughter	9E-1, 9E-2, 9E-3		1:30	Mikuš T.	P_fiziologija
30/10/2024	13:15	15:30	v3 Microbiological cleanliness	9E-1, 9E-2, 9E-3		2:15	Kiš M., Zdolec N.	V_higijena namirnica
06/11/2024	12:00	13:30	p6 Slaughter processing of ungulates	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_mikrobiologija
06/11/2024	14:00	16:15	v4 AM and PM examination-constructional practicals	9E-1, 9E-2, 9E-3		2:15	Kiš M., Mikuš T.	V_higijena namirnica
11/11/2024	13:00	15:15	v5 Microbiological constructional	9E-1, 9E-2, 9E-3		2:15	Kiš M., Mikuš T.	V_higijena namirnica
12/11/2024	8:15	13:30	t01 Field course slaughterhouse	9E-1, 9E-2, 9E-3		5:15	Kiš M., Zdolec N.	
19/11/2024	14:45	16:15	p7 Slaughter processing of poultry and game	9E-1, 9E-2, 9E-3		1:30	Mikuš T.	P_fizika
22/11/2024	9:00	11:15	v6 Water holding capacity; pigments+constructional practicals	9E-1, 9E-2, 9E-3		2:15	Cvrtila Ž., Kiš M., Mikuš T.	V_higijena namirnica
26/11/2024	7:30	9:00	p8 Meat inspection	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_fiziologija

Activities - Food Hygiene and Technology (2/3)

Start Date	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
26/11/2024	9:45	12:00	v7 Meat freshness	9E-1, 9E-2, 9E-3		2:15	Cvrtila Ž., Mikuš T.	V_higijena namirnica
02/12/2024	7:30	9:00	v8 Fat quality; minced meat	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica
03/12/2024	7:30	9:00	p9 Risk-based meat inspection	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_mikrobiologija
03/12/2024	9:30	11:45	v9 Thermally non-treated meat products+constructional practicals	9E-1, 9E-2, 9E-3		2:15	Cvrtila Ž., Kiš M., Mikuš T.	V_higijena namirnica
04/12/2024	7:30	9:00	p10 Meat assessment	9E-1, 9E-2, 9E-3		1:30	Zdolec N.	P_kemija
04/12/2024	9:30	11:00	v9 Aditives, spices, minced meat - constructional practicals	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica
05/12/2024	9:00	12:00	v10 Thermally treated meat products+constructional practicals	9E-1, 9E-2, 9E-3		3:00	Cvrtila Ž., Kiš M., Zdolec N.	V_higijena namirnica
09/12/2024	7:30	9:00	p11 Meat quality; Conservation	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž.	P_mikrobiologija
10/12/2024	7:30	9:00	p12 Carcass cutting and carcass quality	9E-1, 9E-2, 9E-3		1:30	Mikuš T.	P_mikrobiologija
11/12/2024	9:15	14:30	t02 Field course slaughterhouse	9E-1, 9E-2, 9E-3		5:15	Kiš M., Zdolec N.	
12/12/2024	12:45	14:15	p13 Additives; Meat processing	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž.	P_fiziologija
16/12/2024	8:15	13:30	t03 Field course slaughterhouse	9E-1, 9E-2, 9E-3		5:15	Kiš M., Mikuš T.	
17/12/2024	15:00	16:30	p14 Thermally treated meat products	9E-1, 9E-2, 9E-3		1:30	Mikuš T.	P_mikrobiologija

Activities - Food Hygiene and Technology (3/3)

Start Date	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
07/01/2025	14:30	16:45	v11 Meat inspection-necropsy hall	9E-1, 9E-2, 9E-3		2:15	Zdolec N.	S_patologija
08/01/2025	8:00	9:30	p15 Thermally non treated meat products	9E-1, 9E-2, 9E-3		1:30	Cvrtila Ž.	P_mikrobiologija
08/01/2025	12:15	15:15	v12 Meat inspection-necropsy hall	9E-1, 9E-2, 9E-3		3:00	Kiš M.	S_patologija
Total: 31						67:30		