

Activities - Food Hygiene and Technology (1/3)

	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
04/10/2023	12:00	13:30	p1 Introduction to VPH	9E-1, 9E-2		1:30	Mikuš T.	P_farmakologija
09/10/2023	8:15	9:45	p2 Food Microbiology	9E-1, 9E-2		1:30	Zdolec N.	P_mikrobiologija
09/10/2023	12:15	15:15	v2 Food microbiology	9E-1, 9E-2		3:00	Kiš M., Zdolec N.	V_higijena namirnica
10/10/2023	12:15	13:45	v1 Food sampling, sensorial analysis	9E-1, 9E-2		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica
10/10/2023	14:00	15:30	p3 Alimentary infections and intoxications	9E-1, 9E-2		1:30	Zdolec N.	P_fizika
11/10/2023	8:15	9:45	p4 Meat biochemistry	9E-1, 9E-2		1:30	Cvrtila Ž.	P_mikrobiologija
13/10/2023	12:00	14:15	v3 Microbiological cleanliness	9E-1, 9E-2		2:15	Kiš M., Zdolec N.	V_higijena namirnica
16/10/2023	14:15	16:30	v4 AM and PM examination-constructional practicals	9E-1, 9E-2		2:15	Kiš M., Mikuš T.	V_higijena namirnica
17/10/2023	14:15	16:30	v5 Microbiological constructional	9E-1, 9E-2		2:15	Kiš M., Mikuš T.	V_higijena namirnica
19/10/2023	14:00	15:30	p5 Animal welfare at slaughter	9E-1, 9E-2		1:30	Mikuš T.	P_mikrobiologija
20/10/2023	14:15	16:30	v6 Water holding capacity; pigments+constructional practicals	9E-1, 9E-2		2:15	Cvrtila Ž., Kiš M., Mikuš T.	V_higijena namirnica
24/10/2023	8:00	13:15	t01 Field course slaughterhouse	9E-1, 9E-2		5:15	Kiš M., Zdolec N.	
31/10/2023	13:00	14:30	p6 Slaughter processing of ungulates	9E-1, 9E-2		1:30	Zdolec N.	P_mikrobiologija
06/11/2023	8:00	13:15	t02 Field course slaughterhouse	9E-1, 9E-2		5:15	Kiš M., Zdolec N.	
08/11/2023	13:00	15:15	v7 Meat freshness	9E-1, 9E-2		2:15	Cvrtila Ž., Mikuš T.	V_higijena namirnica

Activities - Food Hygiene and Technology (2/3)

	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
09/11/2023	8:00	13:15	t03 Field course slaughterhouse	9E-1, 9E-2		5:15	Kiš M., Mikuš T.	
13/11/2023	12:00	13:30	p7 Slaughter processing of poultry and game	9E-1, 9E-2		1:30	Mikuš T.	P_mikrobiologija
14/11/2023	14:00	15:30	v8 Fat quality; minced meat	9E-1, 9E-2		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica
16/11/2023	10:00	11:30	p8 Meat inspection	9E-1, 9E-2		1:30	Zdolec N.	P_mikrobiologija
20/11/2023	12:00	13:30	p9 Risk-based meat inspection	9E-1, 9E-2		1:30	Zdolec N.	P_mikrobiologija
23/11/2023	12:00	13:30	p10 Meat assessment	9E-1, 9E-2		1:30	Zdolec N.	P_mikrobiologija
27/11/2023	12:00	13:30	p11 Meat quality; Conservation	9E-1, 9E-2		1:30	Cvrtila Ž.	P_mikrobiologija
28/11/2023	14:00	15:30	p12 Carcass cutting and carcass quality	9E-1, 9E-2		1:30	Mikuš T.	P_fiziologija
29/11/2023	10:00	11:30	p13 Additives; Meat processing	9E-1, 9E-2		1:30	Cvrtila Ž.	P_mikrobiologija
01/12/2023	12:00	14:15	v11 Meat inspection-necropsy hall	9E-1, 9E-2		2:15	Zdolec N.	S_patologija
05/12/2023	9:00	10:30	p14 Thermally treated meat products	9E-1, 9E-2		1:30	Mikuš T.	P_farmakologija
12/12/2023	13:30	15:00	p15 Thermally non treated meat products	9E-1, 9E-2		1:30	Cvrtila Ž.	P_mikrobiologija
14/12/2023	12:00	15:00	v12 Meat inspection-necropsy hall	9E-1, 9E-2		3:00	Kiš M.	S_patologija
18/12/2023	13:00	14:30	v9 Aditiones, spices, minced meat - constructional practicals	9E-1, 9E-2		1:30	Cvrtila Ž., Mikuš T.	V_higijena namirnica

Activities - Food Hygiene and Technology (3/3)

	Start T	End Ti	Subject	Group	Note	Length	Instructor	Room
19/12/2023	13:00	15:15	v9 Thermally non-treated meat products+constructional practicals	9E-1, 9E-2		2:15	Cvrtila Ž., Kiš M., Mikuš T.	V_higijena namirnica
09/01/2024	11:00	14:00	v10 Thermally treated meat products+constructional practicals	9E-1, 9E-2		3:00	Cvrtila Ž., Kiš M., Zdolec N.	V_higijena namirnica
Total: 31						67:30		