

Food Hygiene and Technology						
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9				9E-1, 9E-2, 9E-3 p2 Food Microbiology Zdolec N. P_mikrobiologija Food Hygiene and Technology			
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13		9E-1, 9E-2, 9E-3 p1 Introduction to VPH Mikuš T. P_farmakologija Food Hygiene and Technology					
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8	9E-1, 9E-2, 9E-3 p3 Alimentary infections and intoxications Zdolec N. P_mikrobiologija Food Hygiene and Technology						
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13	9E-1, 9E-2, 9E-3 v1 Food sampling, sensorial analysis Cvrtila Z., Mikuš T. V_higijena namirnica Food Hygiene and Technology	9E-1, 9E-2, 9E-3 v2 Food microbiology Kiš M., Zdolec N. V_higijena namirnica Food Hygiene and Technology					
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10			9E-1, 9E-2, 9E-3 p4 Meat biochemistry Cvrtila Ž. P_mikrobiologija Food Hygiene and Technology				
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14					9E-1, 9E-2, 9E-3 p5 Animal welfare at slaughter Mikuš T. P_fiziologija Food Hygiene and Technology		
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14		9E-1, 9E-2, 9E-3 v3 Microbiological cleanliness Kiš M., Zdolec N. V_higijena namirnica Food Hygiene and Technology			Nenastavni dan	Dan svih Svetih		
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12			9E-1, 9E-2, 9E-3 p6 Slaughter processing of ungulates Zdolec N. P_mikrobiologija Food Hygiene and Technology				
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14			9E-1, 9E-2, 9E-3 v4 AM and PM examination- constructional practicals Kiš M., Mikuš T. V_higijena namirnica Food Hygiene and Technology				
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8		9E-1, 9E-2, 9E-3 t01 Field course slaughterhouse Kiš M., Zdolec N. <small>Food Hygiene and Technology</small>							
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13	9E-1, 9E-2, 9E-3 v5 Microbiological constructional Kiš M., Mikuš T. V_higijena namirnica <small>Food Hygiene and Technology</small>					Dan fakulteta	Nenastavni radni dan	Nenastavni radni dan	
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9						9E-1, 9E-2, 9E-3 v6 Water holding capacity; pigments+constructional practicals Cvrtila Ž., Kiš M., Mikuš T. V_higijena namirnica Food Hygiene and Technology	
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15			9E-1, 9E-2, 9E-3 p7 Slaughter processing of poultry and Mikuš T. P_fizika Food Hygiene and Technology				
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7		9E-1, 9E-2, 9E-3 p8 Meat inspection Zdolec N. P. fiziologija Food Hygiene and Technology					
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10		9E-1, 9E-2, 9E-3 v7 Meat freshness Cvrtila Ž., Mikuš T. V_higijena namirnica Food Hygiene and Technology					
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8	9E-1, 9E-2, 9E-3 v8 Fat quality; minced meat Cvrtila Ž., Mikuš T. V_higijena namirnica Food Hygiene and Technology	9E-1, 9E-2, 9E-3 p9 Risk-based meat inspection Zdolec N. P_mikrobiologija Food Hygiene and Technology	9E-1, 9E-2, 9E-3 p10 Meat assessment Zdolec N. P_kemija Food Hygiene and Technology				
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10		9E-1, 9E-2, 9E-3 v9 Thermally non-treated meat products+constructional practicals Cvrtila Ž., Kiš M., Mikuš T. V_higijena namirnica Food Hygiene and Technology	9E-1, 9E-2, 9E-3 v9 Aditions, spices, minced meat - Cvrtila Ž., Mikuš T. V_higijena namirnica Food Hygiene and Technology	9E-1, 9E-2, 9E-3 v10 Thermally treated meat products+constructional practicals Cvrtila Ž., Kiš M., Zdolec N. V_higijena namirnica Food Hygiene and Technology			
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7	9E-1, 9E-2, 9E-3 p11 Meat quality; Conservation Cvrtila Ž. P_mikrobiologija Food Hygiene and Technology	9E-1, 9E-2, 9E-3 p12 Carcass cutting and carcass quality Mikus T. P_mikrobiologija Food Hygiene and Technology					
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9			9E-1, 9E-2, 9E-3 t02 Field course slaughterhouse Kiš M., Zdolec N. Food Hygiene and Technology				
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13					9E-1, 9E-2, 9E-3 p13 Additives; Meat processing Cvrtila Ž. P_fiziologija Food Hygiene and Technology		
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8	9E-1, 9E-2, 9E-3 t03 Field course slaughterhouse Kiš M., Mikuš T. <small>Food Hygiene and Technology</small>						
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15		9E-1, 9E-2, 9E-3 p14 Thermally treated meat products Mikuš T. <small>P_mikrobiologija Food Hygiene and Technology</small>					
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12		9E-1, 9E-2, 9E-3 v12 Meat inspection- necropsy hall Kiš M. S_patologija Food Hygiene and Technology				
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15		9E-1, 9E-2, 9E-3 v11 Meat inspection-necropsy hall Zdolec N. S_patologija Food Hygiene and Technology				
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