

## Principle Courses for Master Degree

<b>Code &amp; Name</b>	<b>Contents</b>
<b><u>FHC-1140</u></b> <b>Meat hygiene and its products</b>	<b>Examination of meat in abattoirs for different affections and its effect on safety and quality of meats- Microbiological and chemical analysis of different meat products, also study deterioration criteria to detect its shelf life for human consumption.</b>
<b><u>FHC-1141</u></b> <b>Microbiology of meat and meat products</b>	<b>Source of contamination in meat and meat products and the methods of its prevention- Study the effect of contamination of meat and meat products on safety and quality of meats.</b>