The economic and nutritional values of meat and meat products – Slaughterhouse and its importance – Meat carcasses(major cuts and chemical composition)- Structure and functions of meat muscle- postmortem changes in meat muscles- Factors affecting meat palatability- meat type identification-poultry slaughter and processing- Chemical and physical characteristics of fish – meat, poultry and fish preservation and storage- meat and fish processed products (cured meat products, sausages, smoked meat, dried meat, canned meat, canned fish, smoked fish and dried fish products)- Meat, poultry and fish by-products.