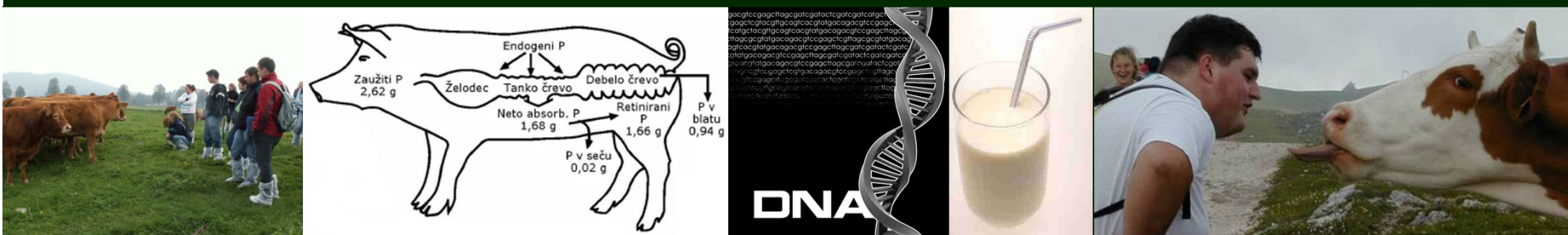




Vas zanima reja živali, narava in kmetijstvo?

Potem je študij zootehnike oz. živinoreje prava izbira za vas.





Zakaj redimo živali?

Zaradi proizvodnje hrane
in
drugih koristi (šport, druženje, okolje, prostor...)

**Ta vprašanja proučuje, raziskuje, vodi in
rešuje znanstveno področje**

**ZNANOST O ŽIVALIH
(Zootehnika - Živinoreja)**



Predstavitev študijskih programov, ki jih vodi Oddelek za zootehniko

Univerzitetni
KMETIJSTVO – ZOOTEHNIKA
dipl. inž. kmet. zoot. (UN)

Visokošolski strokovni
KMETIJSTVO – ŽIVINOREJA
dipl. inž. kmet. živ. (VS)

Magistrski
ZNANOST O ŽIVALIH
mag. inž. zoot.

Magistrski
EKONOMIKA
NARAVNIH VIROV
mag. ekon. nar. virov

Magistrski
...

Doktorski BIOZNANOSTI

Oddelek za zootehniko

Temeljno poslanstvo je izvajanje vrhunskega pedagoškega, raziskovalnega in strokovnega dela na področju:

- reje živali
- genetike
- selekcije
- prehrane
- mlekarstva
- mikrobiologije
- biotehnologije
- bioekonomike



**Za to imamo
odlične možnosti**



***Vodilna visokošolska in raziskovalna ustanova na področju
reje živali, ki se enakovredno kosa in sodeluje s primerljivimi ustanovami v svetu.***



Zaposlitvene možnosti

Široka pahljača možnosti na področju:

- kmetijstva, predvsem reje živali zaradi prireje hrane živalskega izvora, pa tudi rastlinskega
- proizvodnje in predelave hrane
- tržne in storitvenih dejavnosti
- svetovalne službe
- v javnem sektorju na področju razvoja podeželja, organizacij za varstvo potrošnikov, zaščito živali, zaščito okolja
- samozaposlitve kot samostojni podjetnik ali svetovalec
- reje živali za zabavo, šport in druženje
- izobraževanja
- razvojno-raziskovalnega dela

... v majhnih ali velikih skupinah, na nacionalni in mednarodni ravni

Vrsta poklica in poklicnih možnosti sta odvisna od vrste in stopnje izobrazbe.



Zootehnika - Živinoreja - Znanost o živalih

- *od vil do vilic*
- *reja živali zaradi drugih koristi*





KMETIJSTVO - ZOOTEHNIKA

Univerzitetni študijski program prve stopnje



STEP-BY-STEP



Finely chop the thick bacon rashers or speck, after removing any rind.



Grate a little of the whole nutmeg, using the finest cutting side of the grater.

CLASSIC BOLOGNESE

Preparation time: 25 minutes
Total cooking time: at least 3 hours
Serves 4

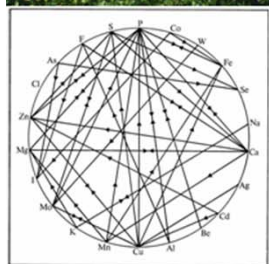
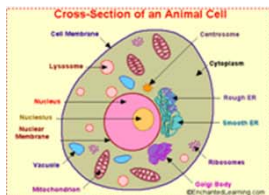


50 g (1 3/4 oz) butter
180 g (6 oz) thick bacon rashers or speck, with rind removed, finely chopped
1 large onion, finely chopped
1 carrot, finely chopped
1 celery stick, finely chopped
400 g (13 oz) lean beef mince
150 g (5 oz) chicken livers, finely chopped
2 cups (500 ml/16 fl oz) beef stock
1 cup (250 ml/8 fl oz) tomato purée (passata)
1/2 cup (125 ml/4 fl oz) red wine
1/4 teaspoon freshly grated nutmeg
500 g (1 lb) pasta
freshly grated Parmesan, for serving

1 Heat half the butter in a heavy-based frying pan. Add the speck and cook until golden. Add the onion, carrot and celery and cook over low heat for 8 minutes, stirring occasionally.
2 Increase the heat, add the remaining butter and, when the pan is hot, add the mince. Break up any lumps with a fork and stir until brown. Add the chicken livers and stir until they change colour. Add the beef stock, tomato purée, wine, nutmeg, and salt and pepper, to taste.
3 Bring to the boil and simmer, covered, over very low heat for 2–5 hours, adding a little more stock if the sauce becomes too dry. The longer the sauce is cooked, the more flavour it will have.
4 Cook the pasta in a large pan of rapidly boiling salted water until *al dente*. Drain and divide among warmed serving bowls. Serve the sauce over the top and sprinkle with freshly grated Parmesan.

NOTE: Traditionally, bolognese was served with tagliatelle, but now we serve it with spaghetti.

NUTRITION PER SERVE: Protein 45 g; Fat 35 g; Carbohydrate 95 g; Dietary Fibre 9 g; Cholesterol 145 mg; 3860 kJ (920 cal)



ZNANOST O ŽIVALIH

magistrski študijski program druge stopnje

THE ESSENTIAL PASTA COOKBOOK



EXTRA VIRGIN OLIVE OIL

Extra virgin olive oil is traditionally made from the first pressing of slightly under-ripe olives, where no heating of the fruit takes place (cold pressed) and no chemicals are used. It has almost no acidity and is thick and rich in colour, and often unfiltered. However, by the terms set down by the European Union, the only distinction an olive oil must have to qualify as extra virgin is to have less than 1% acidity. So it is more economical for large olive oil companies in Spain, Italy and France to chemically rectify lower grade oils. This reduces the acid level to the required percentage. Ironically, farmers and small co-ops find this refining too expensive and stick to their traditional methods. It is almost impossible for the consumer to tell the difference, so the only ways to judge quality are by tasting and testing.

ABOVE: Quick spaghetti bolognese



QUICK SPAGHETTI BOLOGNESE

Preparation time: 15 minutes
Total cooking time: 30 minutes
Serves 4



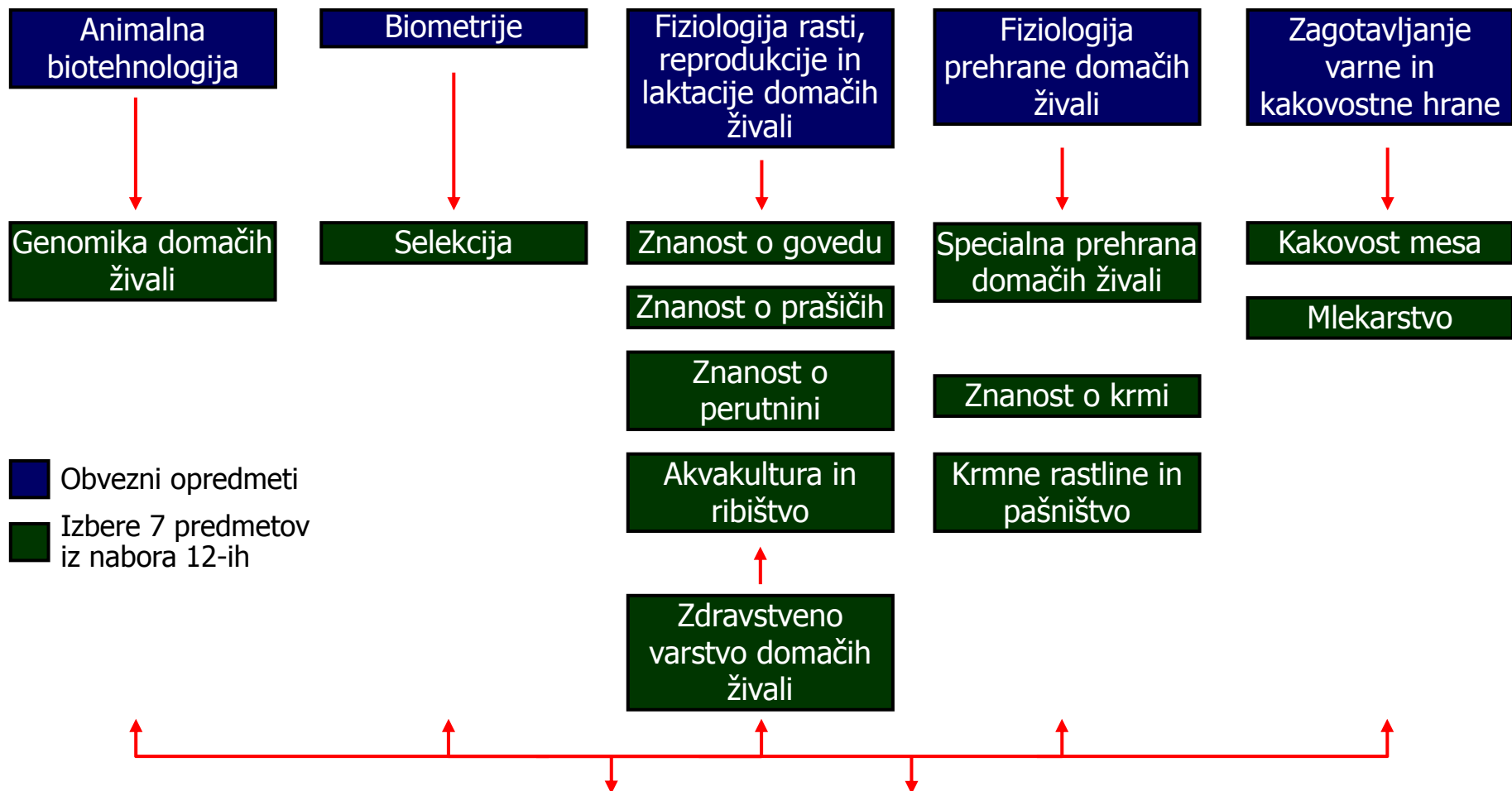
2 teaspoons extra virgin olive oil
75 g (2½ oz) bacon or pancetta, finely chopped
400 g (13 oz) lean beef mince
2 cups (500 g/1 lb) ready-made tomato pasta sauce
2 teaspoons red wine vinegar
2 teaspoons sugar
1 teaspoon dried oregano
500 g (1 lb) spaghetti
freshly grated Parmesan, for serving

1 Heat the oil in a large frying pan and fry the bacon or pancetta until lightly browned. Add the beef mince and brown well over high heat, breaking up any lumps with a fork.

2 Add the pasta sauce, wine vinegar, sugar and dried oregano to the pan and bring to the boil. Lower the heat and simmer for 15 minutes, stirring often to prevent the sauce from catching on the bottom of the pan.

3 About 10 minutes before the sauce is ready, cook the spaghetti in a large pan of rapidly boiling salted water and cook until *al dente*. Drain and divide among four serving bowls. Top with a generous portion of Bolognese sauce and serve sprinkled with the freshly grated Parmesan.

NUTRITION PER SERVE: Protein 40 g; Fat 30 g; Carbohydrate 100 g; Dietary Fibre 10g; Cholesterol 150 mg; 3505 kJ (835 cal)



■ Obvezni opredmeti

■ Izbere 7 predmetov iz nabora 12-ih

3-6 širše izbirnih predmetov:

- Znanost o konjih
- Biotska raznovrstnost domačih živali
- Konzervacijska genetika
- Tehnologija rekombinantne DNA
- Osnove imunologije
- Analitske metode v prehrani živali
- Predelava mleka
- Pridelovanje poljščin

- Informacijske tehnologije v kmetijstvu
- Okoljski monitoring
- Biologija mlečne žleze
- Etologija divjih živali
- Sožitje človeka in živali
- Pravo obnovljivih naravnih virov
- Trženje
- Evropske politike
- Znanstvena informatika in komuniciranje

Magistrsko delo (1 semester)



EKONOMIKA NARAVNIH VIROV

magistrski študijski program druge stopnje

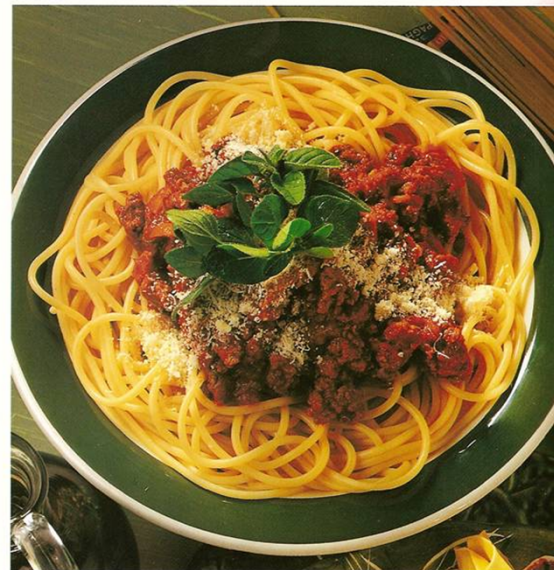
THE ESSENTIAL PASTA COOKBOOK



EXTRA VIRGIN OLIVE OIL

Extra virgin olive oil is traditionally made from the first pressing of slightly under-ripe olives, where no heating of the fruit takes place (cold pressed) and no chemicals are used. It has almost no acidity and is thick and rich in colour, and often unfiltered. However, by the terms set down by the European Union, the only distinction an olive oil must have to qualify as extra virgin is to have less than 1% acidity. So it is more economical for large olive oil companies in Spain, Italy and France to chemically rectify lower grade oils. This reduces the acid level to the required percentage. Ironically, farmers and small co-ops find this refining too expensive and stick to their traditional methods. It is almost impossible for the consumer to tell the difference, so the only ways to judge quality are by tasting and testing.

ABOVE: Quick spaghetti bolognese



QUICK SPAGHETTI BOLOGNESE

Preparation time: 15 minutes
Total cooking time: 30 minutes
Serves 4



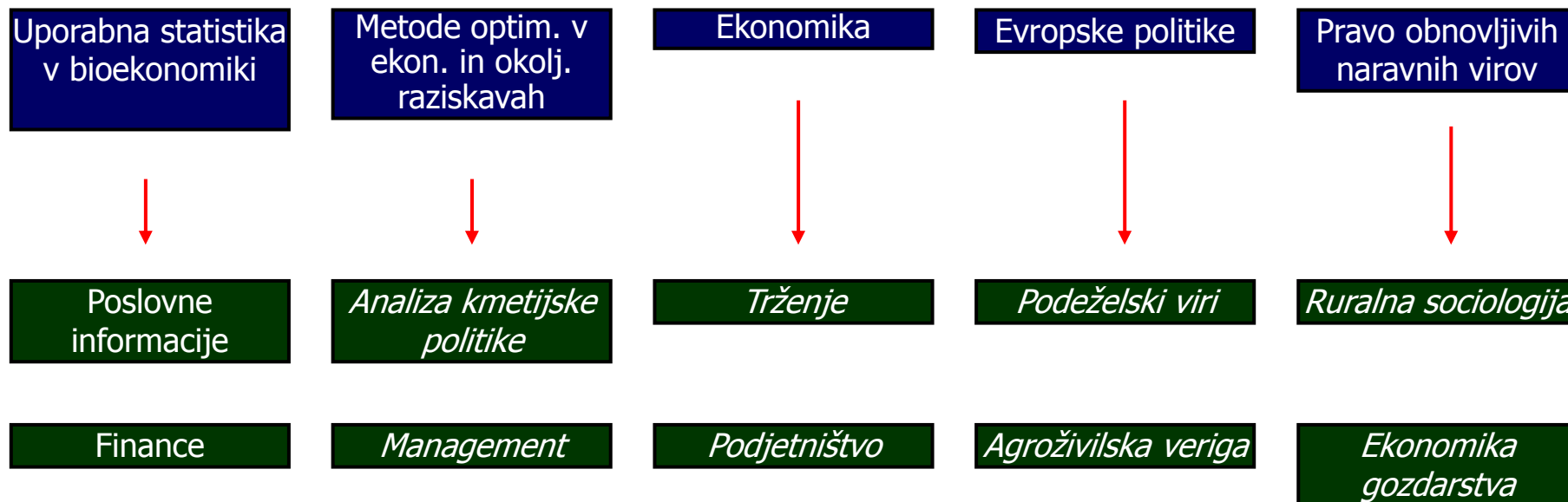
2 teaspoons extra virgin olive oil
75 g (2½ oz) bacon or pancetta, finely chopped
400 g (13 oz) lean beef mince
2 cups (500 g/1 lb) ready-made tomato pasta sauce
2 teaspoons red wine vinegar
2 teaspoons sugar
1 teaspoon dried oregano
500 g (1 lb) spaghetti
freshly grated Parmesan, for serving

1 Heat the oil in a large frying pan and fry the bacon or pancetta until lightly browned. Add the beef mince and brown well over high heat, breaking up any lumps with a fork.

2 Add the pasta sauce, wine vinegar, sugar and dried oregano to the pan and bring to the boil. Lower the heat and simmer for 15 minutes, stirring often to prevent the sauce from catching on the bottom of the pan.

3 About 10 minutes before the sauce is ready, cook the spaghetti in a large pan of rapidly boiling salted water and cook until *al dente*. Drain and divide among four serving bowls. Top with a generous portion of Bolognese sauce and serve sprinkled with the freshly grated Parmesan.

NUTRITION PER SERVE: Protein 40 g; Fat 30 g; Carbohydrate 100 g; Dietary Fibre 10g; Cholesterol 150 mg; 3505 kJ (835 cal)



■ Obvezni opredmeti

■ Izbere 6 predmetov iz nabora 10-ih

4-8 širše izbirnih predmetov:

- Znanstvena informatika in komuniciranje
- Ravnanje kadrovskega procesa
- Presoja vplivov na okolje
- Gospodarsko pravo
- Svetovanje v kmet. in razvoju podeželja
- Sociološki vidiki pridelave in porabe hrane
- Razvoj novih proizvodov
- Ekonomika okolja in naravnih virov
- Celostno urejanje podeželskega prostora
- Živilsko pravo
- Zadružništvo
- Dinamično modeliranje

Magistrsko delo (1 semester)



KMETIJSTVO - ŽIVINOREJA

Visokošolski strokovni študijski program prve stopnje

THE ESSENTIAL PASTA COOKBOOK



SPAGHETTI BOLOGNESE

This is one of the most popular pasta dishes ever created and almost every family has their own favourite unique version. Within this book you will find three different recipes for this well-loved classic: the traditional (page 24), flavoured with chicken livers and requiring several hours of loving attention; a quick bolognese (page 60); and this recipe (right), ideal for family dinners.

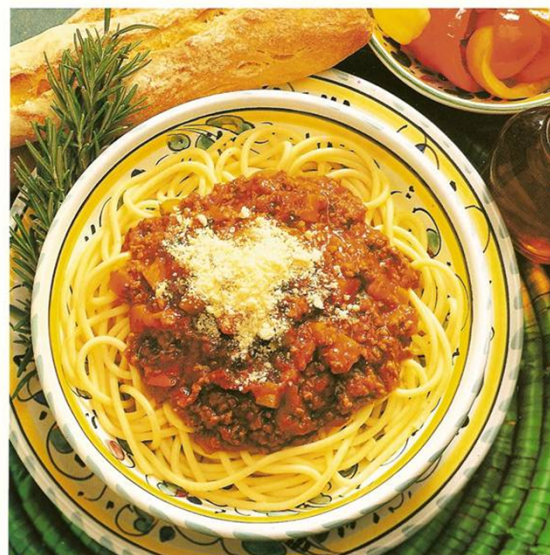
ABOVE: Spaghetti bolognese

SPAGHETTI BOLOGNESE

Preparation time: 20 minutes
Total cooking time: 1 hour 40 minutes
Serves 4-6



2 tablespoons olive oil
2 cloves garlic, crushed
1 large onion, chopped
1 carrot, chopped
1 celery stick, chopped
500 g (1 lb) beef mince
2 cups (500 ml/16 fl oz) beef stock
1 1/2 cups (375 ml/12 fl oz) red wine
2 x 425 g (14 oz) cans crushed tomatoes
1 teaspoon sugar
1/4 cup (7 g/1/4 oz) fresh parsley, chopped
500 g (1 lb) spaghetti
freshly grated Parmesan, for serving



1 Heat the olive oil in a large deep pan. Add the garlic, onion, carrot and celery and stir for 5 minutes over low heat until the vegetables are golden.

2 Increase the heat, add the mince and brown well, stirring and breaking up any lumps with a fork as it cooks. Add the stock, wine, tomato, sugar and parsley.

3 Bring the mixture to the boil, reduce the heat and simmer for 1 1/2 hours, stirring occasionally. Season, to taste.

4 While the sauce is cooking and shortly before serving, cook the pasta in a large pan of rapidly boiling salted water until *al dente*. Drain and then divide among serving bowls. Serve the sauce over the top of the pasta and sprinkle with the freshly grated Parmesan.

NUTRITION PER SERVE (6): Protein 30 g; Fat 20 g; Carbohydrate 65 g; Dietary Fibre 5 g; Cholesterol 55 mg; 2470 kJ (590 cal)

Dodatne informacije in koristne povezave

Spletna stran Biotehniške fakultete:

<http://www.bf.uni-lj.si/>

Biotehniška fakulteta, Univerza v Ljubljani: predstavitev - Windows Internet Explorer

<http://www.bf.uni-lj.si/zootehnika/oddelek/predstavitev/>

Datoteka Uredi Pogled Priključene Orodja Pomoč

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predstavitev

opis

kje smo

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študij

raziskave in razvoj

trg

novice

kontakt

povezave

Domov / Zoot...

• Oddelek za z...

- oddelek za isalstvo
- oddelek za zootehniko
- oddelek za živilstvo
- študij biotehnologije
- študij mikrobiologije



• **Novice**

Informativni dan, 10. in 11. februar 2012
(25/01/2012)

Vahimo te na Oddelek za zootehniko Biotehniške fakultete, da nas spoznaš. Informativni

Promocija



Študij zootehnike

Oglas

[Stržnja in razstava ovc, Semič, 2011](#)

[Razstava slovenskih avtohtonih pasem domačih živali na 42. seimu Narava - zdravje, 2011](#)

[Biotska raznovrstnost v živinoreji, Slovenske avtohtone pasme domačih živali za kmetištvo in prehrano](#)

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<http://www.bf.uni-lj.si/zootehnika/oddelek/predstavitev/>

Internet | Zaščiteni način: Izključen

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http://www.facebook.com/pages/Oddelek-za-zootehniko-Biotehni%C5%A1ka-fakulteta-Univerza-v-Ljubljani/242046822542966?sk=app_160264304087887/

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Geslo

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Pozabil sem svoje geslo.

Pridruži se

Facebook ti pomaga ohranjati stike in deliti podatke z ljudmi iz tvojega življenja.



Univerza v Ljubljani
Biotehniška fakulteta

Oddelek za zootehniko



Zid

Podatki

Slike

Oddelek za zootehniko

Pogosta vprašanja študentov...

Študijski programi

Več o

Dobrodošli na uradni strani
Oddelka za zootehniko
Biotehniške fakultete Unil...

Več

Oddelek za zootehniko, Biotehniška fakulteta, Univerza v Ljubljani

Univerza · Domzale

Všeč mi je



Foto: Nežka Petric

Univerza v Ljubljani
Biotehniška fakulteta



Oddelek za zootehniko

Te zanima študij o
kmetijstvu, živalih in naravi;

Študij, kjer boš srečal* skoraj toliko živali
kot na Nočovi parki?

* po vseh predmetih

Pogosta vprašanja
študentov >>

Še več vprašanj?

01 320 38 16

info-bf-zoot@bf.uni-lj.si

www.bf.uni-lj.si

Študijski programi

Kmetijstvo - zootehnika UNI (1. stopnja)

Kmetijstvo - živinoreja VSŠ (1. stopnja)

Znanost o živalih (2. stopnja)

Ekonomika naravnih virov (2. stopnja)

Ustvari stran

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Zbirka poslikanih tarč
neznani avtor: Slepa kura • 1862
olje, papir na lepenki • premer 58,5 cm