SYLLABUS

1. Course title:

PLANT PROCESSING TECHNOLOGY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

6

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

7. Class restrictions:

8. Duration / semester:

1 8

9. Weekly contact hours:

9.1. Lectures: 3

9.2. Seminars: 0

9.3. Laboratory/Practice classes: 2

10. Faculty:

Faculty of Technology

11. Department/study program:

Agronomy

12. Lecturer:

Amel Selimović, assistant professor

13. Lecturer's e-mail:

amel.selimovic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The aim of the course is to provide basic knowledge on the specificity of plant raw material processing in terms of physical-chemical and biochemical composition as well as with the basic principles of technological processes.

16. Learning outcomes:

Students will be able to:
• Understand the properties of raw material of plant origin,
• Define the physicochemical properties of raw material of plant origin,
• Identify plant and equipment for processing raw materials of plant origin,
• Select and apply the proper technology for different processing of raw material of plant origin,
• Solve problems during storage

17. Course content:

Introduction to lecture. Specificity of grain as vegetable raw material. Basic knowledge of milling and mill products. Physico-chemical propertiies of wheat flour. Basic knowledge about starch and sugar processing. The basics of confectionery technology. Technology of fruit and vegetables. Technological properties and preserving of fruits and vegetables. Basics of fruit juice production. Plant oil and fat technology. Technology of wine, beer and alcoholic beverages. The basics of malting production and the relationship between raw materials and semi-products.

18. Learning methods:

1. Lectures with the use of multimedia resources
2. Laboratory exercises
3. Seminars
4. Consultations

19. Assessment methods:

For continuous activity and attendance throughout the semester the student can achieve 0 to 5 points. Also, for continuous exercises, the student can earn up to 5 points. Students take two partial tests: the first half of the semester, which includes previously practiced material and the second at the end of the semester with the material that is left after the first partial test. The individual test consists of 15 questions, and each correct answer is scored with 1 point. The student can achieve up to 15 points on each individual test. As part of the pre-requisites, students are required to prepare individual or group seminar work that will cover a specific topic from the content of the subject. The seminar paper is submitted to the subject teacher in writing and reviewed and then presented orally. All group students whose participation is valued individually participate in the creation and presentation of group seminar work. For the seminar work, the student can achieve 0 to 10 points. The right to go to the final exam are students who have achieved at least 28 points on pre-requisites. The final exam is oral. The maximum number of points a student can achieve on the final exam is 50. To have a student placed the subject must achieve a minimum of 54 cumulative points.

20. Assessment components:

The exam score is based on the total number of points (max 100 points) according to the following scale:
Lectures: max 5 points
Exercises: max 5 points
Seminar work: max 10 points
Test I: min 8 - max 15 points
Test II: min 8 - max 15 points
Final exam: min. 26 - max. 50 points

21. Required reading list:

Bešlagić, Seniha (1999): Tehnologija prerade žita, skroba i šećera, Svjetlost Sarajevo.
Lovrić, T., Piližota, V. (1994): Konzerviranje voća i povrća. Globus, Zagreb.

22. Web sources:

23. Applicable starting from the academic year:

2016/17

24. Adopted in the Faculty/Academy session: