

SYLLABUS

1. Course title:

GENERAL FOOD TECHNOLOGY

2. Code:**3. Cycle of study:****4. ECTS credits:****5. Type of course:** Mandatory Elective**6. Prerequisites:**

Previously gained knowledge in the natural sciences and engineering.

7. Class restrictions:

Students of Department of Environmental Engineering

8. Duration / semester:**9. Weekly contact hours:**

9.1. Lectures:

3

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

0

10. Faculty:

Faculty of Technology

11. Department/study program:

Environmental Protection Engineering

12. Lecturer:

Ramzija Cvrk, Associate Professor, PhD.

13. Lecturer's e-mail:

ramzija.cvrk@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

- Gaining of specific knowledge in the field of food technology (technological processes, raw materials, equipment, auxiliary materials in the food industry, types of packaging, etc.).
- Gaining of the necessary knowledge about the chemical composition of raw materials in food technology which allows students to learn the possible chemical composition of the waste materials from the food industry.
- Obtaining the necessary knowledge about the origin of various by-products in food technologies.

16. Learning outcomes:

Understanding all stages of the process in various fields of food technology. Analysis of water consumption in the food industry and its chemical composition after use in certain processes of the food industry. Understanding the formation of waste materials in various fields of food technology, possibility of their use in other processes and the formation of by-products in food technologies.

17. Course content:

Introduction to Food Technology. Connection of the food industry with agriculture, producers of raw materials and users of by-products of food industry. The use of energy, water and other natural resources in food technology. Milled cereal products. Processes of bakery technology. Technology of vegetable oils. By-products of vegetable oil technology. Technology of animal fats. By-products of animal fats technology. Products of industry oils and fats (margarine, mayonnaise, etc.). The production of fruit juices and soft drinks. Aseptic production. Product based on pectin's jelly. Sterilized vegetables, drying and freezing of fruits and vegetables. Marinated vegetables. Sugar beet and sugar cane. Sugar Technology. The production of starch syrup. The technology of production and processing of meat. Slaughterhouses. The products of poultry meat. Technology of milk and dairy products. Type of packaging and auxiliary materials in the food industry.

18. Learning methods:

- Interactive lectures using of modern techniques.
- Consultations of students in a group and individually.
- Visits to industrial plants.
- Writing of seminars.

19. Assessment methods:

After the first half of the semester (seventh or eighth week) students take the first test (midterm), which includes previously treated topics (lectures and exercises). The test consists of 20 questions related to the treated topics. Each question is scored with 1 point. In the first test, the student can get min 11 points and max 20 points. After the end of the semester students take the second test which includes previously treated topics (lectures and exercises). The test consists of 20 questions related to the treated topics. Each question is scored with 1 point. On the second test, a student can also get min 11 points and maximum 20 points. Both tests taken by all students at the same time. The final exam is oral. Final exam is open to all students who have completed all the experimental exercises and passed the final colloquium after the exercise, and passed both a written test (midterm exam). The final oral exam student can get min 26 points, max 50 points. Students who have not passed the written tests, will have the possibility to take the written tests at the time of the final exam, provided they finished preexamination obligations (completed the experimental exercises and passed the final test, and regularly attending classes/lectures). For total success achieved at the exam a student can get min 54 points and max 100 points.

20. Assessment components:

Students obligations:	Points:
Attendance and activity in class:	min 3 - max 5
Laboratory exercises and a final colloquium:	min 3 - max 5
Written test I (first test):	min 11- max 20
Written test II (second test):	min 11- max 20
Final test (written / oral):	min 26 - max 50

Note: For each of these obligations the student must have a min 54% of the maximum specified points.

21. Required reading list:

1. Lambaša -Belak Ž (2006): Tehnologija hrane , Visoka škola za turistički menadžment u Šibeniku, Šibenik.
2. Course materials.

22. Web sources:

www.tehnologijahrane.com/literatura

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

(max. 10 char.)