SYLLABUS

1. Course title:

INTRODUCTION TO FOOD TECHNOLOGY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

4

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

7. Class restrictions:

8. Duration / semester:

1 1

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:

Food Technology

12. Lecturer:

Dijana Miličević

13. Lecturer's e-mail:

dijana.milicevic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

Introducing students to the basics of food technology. Students will be familiar with the concept of food technology, historical development, and division. The basic raw materials, processing processes and finished products will be described for a large number of food technologies that students will study on the higher years of study.

16. Learning outcomes:

Knowledge and understanding of problems, engineering problem analysis, engineering approach to problem solving, preparation for research, engineering practice.

17. Course content:

Historical view of developing food technology and her place in national and world economy.
Traditional and modern aspects.
Trends in world and at home.
Connection with agronomy, raw materials production and users of by-products.
View of technology and raw materials (milling, bakery, paste industry, confectionary, cake industry, technology of meat, fish, milk, fruit and vegetable, oil industry, technology of wine production, juice, sugar technology, ...).
Specifically of food technology (season purshase of raw materials, production through all year), different assortment.
Depending of law.
Demanding of analytical methods.

18. Learning methods:

Lectures.
Consultations.

19. Assessment methods:

Students put 2 partial tests: the first half of the semester, which includes the material that was then shed and the other at the end of the semester with the remaining material after the first partial test. Tests consist of 10 questions, each correct answer is 5 points. Both tests put all the students on the subject at the same time, thereby achieving the level of knowledge that is being tested and the conditions under which the student takes the exam. The final exam is oral. At the final exam, the students draw out the cards on which the 5 questions from the curriculum program are handled in the lectures. Each correct answer is scored in the range of 10 points, depending on the demonstrated knowledge. The final exam can be passed if the student has won 26 points. The maximum number of points a student can earn on an oral exam is 50.

20. Assessment components:

The assessment of the exam is based on the total number of points the student has achieved by fulfilling the pre-requisites and passing the exam, according to the quality of the acquired knowledge and skills, and contains a maximum of 100 points and is determined according to the following scale (points):

Presentation of lectures 10
Tests 40
Total prepayments 50
Final Exam 26-50

21. Required reading list:

1. Bešlagić, S. (2005) Tehnologija konditorskih proizvoda, Sarajevo.
2. Goldoni, L. (2004) Tehnologija konditorskih proizvoda, II dio (bombone i bombonski proizvodi), Zagreb.
3. Linden, G. and Lorient, D. (1999) New ingredients in food processing, CRC Press, USA.
4. Lovrić, T. and Piližota, V. (1994) Konzerviranje i prerada voća i povrća, Nakladni zavod Globus, Zagreb.
5. Miličević, D. (2011) Tehnologija pekarskih i pekarsko-konditorskih proizvoda, Tuzla.
6. Miličević, D. (2014) Od kakao zrna do čokolade, Tuzla.
7. Tratnik, Lj. (1998) Mlijeko-tehnologija, biokemija i mikrobiologija, Hrvatska mljekarska udruga, Zagreb.
Written materials from lectures

22. Web sources:

23. Applicable starting from the academic year:

2015/16

24. Adopted in the Faculty/Academy session: