

SYLLABUS

1. Course title:

THE SCIENCE OF FOOD

2. Code:

(max. 20 characters)

3. Cycle of study:

1

4. ECTS credits:

4

5. Type of course: Mandatory Elective**6. Prerequisites:**

Recommended previous courses in: organic chemistry, biochemistry, biology, instrumental methods

7. Class restrictions:

does not have

8. Duration / semester:

1

2

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:

dr.sc. Midhat Jašić

13. Lecturer's e-mail:

jasic_midhat@yahoo.com

14. Web site:

www.hranomdozdravlja.com

15. Course aims:

The aim of the course is to acquire knowledge and create images based on facts on the chemical composition of food, protect food from spoilage and proper nutrition. During the course, students acquire knowledge about the role of food in the body, the principles of nutrition, dietary recommendations and standards, essential components of food, the basics of food preservation and methods of its control. At the end of the course students will be able to successfully overcome the objects of study are closely related to the science of food.

16. Learning outcomes:

At the end of the course students should know:

- a) the most important nutrients, essential and non-essential nutrients and protective substances,
- b) the phenomena underlying the spoilage of food,
- c) the basic principles of nutrition based on modern guides and recommendations and
- d) analysis of the basic principles and food control.

17. Course content:

Food, nutrition and nutrients.
The main chemical compounds in food. Macro and micronutrients, nenutrijenti.
Derivatives of macro and micronutrients, essential and non-essential substances.
Ingredients of certain types of food.
Food and principles of proper nutrition.
The principles of food preservation.
Food quality and food safety.
Control and analysis of food.

18. Learning methods:

1. Lectures. Each methodological unit is developed according to the principle: theme, objectives, teaching strategies (lectures, discussions, discussion groups), educational issues, the sources of information-literature.
2. Consultations. The teacher is available for consultation 2 hours per week during the lectures at the Faculty.

19. Assessment methods:

During the course assures permanent monitoring of the degree of the knowledge of students, as well as the monitoring of their activities. Students' work is monitored and evaluated continuously during the semester following the overall work and knowledge of students in all forms of teaching. Examination is done in writing and orally.

Written exams. Written exam is in the form of test combined with tasks and written responses. A student in the course of the lecture approach laying Tests I and II, and after the completion of every fifteen lectures.

Final exam. The final exam consists of an oral answer and defense seminars like the individual project. On the final exam there are two issues according to pre published list of questions. Student chooses a randomized questions. Seminar is done by pre-prescribed procedure of defense seminars.

Rating. Students who have met on the first and second test + final exam, the teacher will obtain a rating in the index after the completion of all obligations in the case (the signature of the teachers in the index). The requirement for a signature are performed duties attendance at schools in accordance with the rules of the University.

Reformatory exam. Additional examination approach the students who did not meet the test (I + II + final exam), and have done all obligations to the case (with the signature of the teachers in the index). The first is a written exam, if the student is not the same already successfully passed during the continuous assessment. Passed part of the written exam is recognized in subsequent examination periods during the same school year.

Notification. Communication on the results exam tasks is using the usual message boards. The test results can be sent via e-mail or verbally announce the students in a certain time for consultations.

Keeping of results the examination. Results of written examinations are kept before 1 of November following school year.

20. Assessment components:

During attendance counts coming and activity of students in class with a maximum of 10 points. Tests are taken throughout the semester or the whole subject at the end. The total 2 tests during the semester, after every 15 hours of lectures. The first test of a maximum of 20 points, the second test a maximum of 20 points. for the passage of the necessary minimum of 22 points in both tests. The test at the end of sesmestra the whole subject of max 40 points. The final exam is mandatory.

21. Required reading list:

1. Jašić M., Begić L: Biochemistry of food, PrintCom d.o.o., Tuzla, 2008.
2. Grujić R., Miletić I: SThe science of nutrition, University of Banja Luka, 2007.
3. Insel P., Turner R.E., Ros D.: Discovering Nutrition, American dietetic association, 2007.

22. Web sources:

www.hranomdozdravlja.com
www.tehnologijahrane.com
www.eatrigt.com

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

(max. 10 char.)