SYLLABUS

1. Course title:

PRODUCTION AND PROCESSING OF ORGANIC FOOD

2. Code:

do not fill

3. Cycle of study:

1

4. ECTS credits:

4

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

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7. Class restrictions:

Students Food Technology II years

8. Duration / semester:

1 3

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.Meho Basic, associate professor

13. Lecturer's e-mail:

meho.basi@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The aim of the course is to acquire knowledge in the field of production and processing of food organs. Throughout the course, students are introduced to the principles of production, processing, distribution and economy of organic food as well as legal regulations of the EU and BiH in this area.

16. Learning outcomes:

At the end of the semester / course successful students will be familiar with the basic principles for the production processing and distribution of organic food as well as trained in the use of terminology and communication in the field of knowledge production, processing and distribution of organic food. The possibility of their own thinking on improving the existing procedures in the production and processing of organic food.

17. Course content:

Introduction to the subject.Organic production in the world.Soil preparation and fertilization principles in organic production.The organic farming.Organic Vegetable Crops.The organic fruit growing.Protecting plants from pests and diseases in organic agriculture.Harvesting, storage and packaging of organic products.Basics of Animal Husbandry in organic production.Organic milk production.Organic meat production.Organic honey and bee product.Processing of organic products animal production.Processing of organic products of plant origin.Control and certification of organic production.Economic aspects of organic agriculture.

18. Learning methods:

1.Lectures,
2.Exercises and
3. Consultation.
Lecture with use of modern aids: a laptop and a projector. Obligation of students is regular attendance at lectures and active participation during lectures.

19. Assessment methods:

Colloquium from exercises, written exam (written exam is taken in the form of test) and oral exam.
Examination is done in writing and orally. Written exam is in the form of test combined with tasks and written responses.
The final grade is based on his expertise to take the oral examination, number of points at the Colloquium and the test and scoring presence in lectures.

Conquered ranking	Rating
< 54,00	5
54,00 – 63,00	6
64,00 – 73,00	7
74,00 – 83,00	8
84,00 - 93,00	9
94,00 - 100	10

20. Assessment components:

Examination is done in writing and orally. Written exam is in the form of test combined with tasks and written responses.

Obligation of students :	Maximum number of points:
Regularity of attendance	5
Tests during the course	45
Final exam	50
Total	100

21. Required reading list:

1. Znaor D. (1996): Organic farming, Publishing Institute Globus, Zagreb,
2. Duro Sencic et al. (2011): Organic livestock production, Osijek, university textbook,
3. Veladzic M., F. Caklovica, Fejzic N. (2003): Organic food production, Sarajevo

22. Web sources:

(max. 687 characters)

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

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