

SYLLABUS

1. Course title:

INTRODUCTION TO FOOD PROCESS ENGINEERING

2. Code:**3. Cycle of study:**

1

4. ECTS credits:

3

5. Type of course: Mandatory Elective**6. Prerequisites:****7. Class restrictions:****8. Duration / semester:**

1

VI

9. Weekly contact hours:

9.1. Lectures:

2

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

1

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Quality and Safety

12. Lecturer:

assoc. prof. Gordan Avdić, PhD

13. Lecturer's e-mail:

gordan.avdic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The course objectives are that students obtain the basic knowledge of food process engineering. Students learn to recognize and define problems in this area, which will enable them to prepare for a more complex topics in learning subjects in the field of process engineering in next cycles of study.

16. Learning outcomes:

Knowledge and understanding of the problems, engineering analysis of the problem, engineering approach to problem solving, preparing for the research in food engineering, the basic elements of engineering practice.

17. Course content:

Food technology; The science of food; Definitions and concepts in food process engineering; The concept of process in the food industry; Physical quantities and units in food engineering; Physical and thermophysical properties; Principles of similarity and modeling in food engineering; The Basics of automatic in food processes; Analysis and simulation of food processes.

18. Learning methods:

Lectures using multimedia resources, techniques of active learning with active participation and discussion of students, laboratory exercises on computers.

19. Assessment methods:

After half of the semester, students write a test (first inter-exam) that covers up to date topics from lectures and exercises and can reach up to 20 points. After completing the semester, the students write a test (second inter-exam) which covers the topics covered by the lectures and exercises and can achieve a maximum of 20 points. The final exam is written. On the final exam a student answers 10 questions from the program of the subject treated in lectures and exercises. Each correct answer is scored with 5 points. The final exam can be passed if the student has won 26 points. The maximum number of points a student can achieve at the oral exam is 50.

20. Assessment components:

Rating exam is based on the total number of points a student earned by completing pre-exam requirements and exams, 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):

Attendance at lectures 3
Attendance at Exercises 4
Student activity 3
Tests 40
Total prerequisites given 50
Final Exam 26-50

21. Required reading list:

Herceg, Z. Procesi u prehrambenoj industriji, Plejada, 2011.
Lovrić, T. Procesi u prehrambenoj industriji, Hinus, 2003.

22. Web sources:**23. Applicable starting from the academic year:**

2015/16

24. Adopted in the Faculty/Academy session: