

SYLLABUS

1. Course title:

RAW MATERIALS FOR FOOD INDUSTRY

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

1

4. ECTS credits:

6

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

No

7. Class restrictions:

Basics of hygiene and sanitation, Production and processing of organic food

8. Duration / semester:

1

5

9. Weekly contact hours:

9.1. Lectures:

3

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

2

10. Faculty:

Faculty of Technology

11. Department/study program:

Food Quality and Safety

12. Lecturer:

Milica Vilušić, associate professor

13. Lecturer's e-mail:

milica.vilusic@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

The creation of highly educated experts for work in the food industry and the utilization of raw materials of plant and animal origin for the purpose of obtaining high quality and safe products.
Gaining knowledge about the composition, composition and characteristics of raw material of plant and animal origin, focusing on the quality of raw materials for further processing, preservation, packaging and storage.
Problem solving in practice from the processing domain of plant and animal origin

16. Learning outcomes:

- Describe and analyze the chemical composition and properties of plant and animal origin
- Assess and re-examine the methods and conditions for preparation, processing and storage of animal origin
- Identify the defect of raw materials, assess the emergence of infections and intoxications that are transmitted to it
- Problem solving in practice from the processing domain, preservation and storage of plant and animal origin

17. Course content:

Cereals - breeding, properties, processing. Fruits and vegetables - properties, classification and processing. Oilseeds, sugar beet - growing, classification and processing.
Cocoa (basic properties, breeding, processing ability). Domestic animal breeds for meat production. The basics of anatomy and physiology of domestic animals. Classification of meat. Nutritional value of meat. Factors affecting the quality of meat. Fishing the fish. Basics of Anatomy and Physiology of Fish. The texture, chemical composition and nutritional properties of fish. Dislocation physiology. The texture, chemical composition and nutritional value of eggs. Breeds of domestic animals for milk production. Biosynthesis and milk secretion. Getting and Primary Milk Processing. The composition of milk and garnish in processing. Basics of anatomy and physiology of bees. Characteristics, types and application of honey in the food industry

18. Learning methods:

Lectures by the use of multimedia tools, active learning techniques, with the participation and discussion of students. Laboratory exercises (individual and group) and additional on-site visits (primary production and production facilities). Consultation with the associate teachers and / or assistant.

19. Assessment methods:

The examination of the knowledge will be done through two partial tests from the respective teaching units, after the first half of the semester (first partial test T1) and at the end of the semester (second partial test T2). The single test consists of 20 questions. 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 may be written and / or oral, depending on the number of points you have earned in the pre-requisites.

At the final exam, students who have won the required number of points can enter a final grade. Students who have passed a partial test put the rest of the remaining (unaddressed) part on the final exam. Students who have not passed a partial test, on the final, or corrective or additional corrective exam, pass the entire exam, which contains the questions of both partial tests).

Students who have not passed the exam during the academic year when they first attend the course will be subject to the remaining test assignments under the current Act of the University in Tuzla.

The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-requisites (minimum 28 points) and the completion of the final exam (minimum 26 points) according to the quality of the acquired knowledge and skills and contains at least 54 points or a maximum of 100 points.

20. Assessment components:

The assessment of the exam is based on the total number of points the student has obtained by fulfilling the pre-requisites and passing the exam and is determined according to the following scale:

Student Obligations Points (min-max)

- Responsiveness and activity in lectures and exercises (3-5)
- Educational Colloquium in Laboratory Exercises (3-5)
- Test 1 (11-20)
- Test 2 (11-20)
- Total prepayments (28-50)
- Final Exam (26-50)

21. Required reading list:

Havranek, J., Rupić, V (2003): Mlijeko od farme do mljekare, HMU, Zagreb
Kovačević, D (2005): sirovine prehrambene inustrije-meso i riba, PTF, Osijek
Laktić, Z., Šekulja D. (2008): Suvremeno pčelarstvo, NZ Globus, Zagreb

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

2015/16

24. Adopted in the Faculty/Academy session: