

## SYLLABUS

**1. Course title:**

TECHNOLOGY OF PLANT RAW MATERIALS

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

1

**4. ECTS credits:**

5

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

1

6

**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:**

Dijana Miličević

**13. Lecturer's e-mail:**

dijana.milicevic@untz.ba

**14. Web site:**

www.tf.untz.ba

**15. Course aims:**

Introduction to the basics of food technology. Introduction to raw materials for food industry - origin, physical and chemical properties, processing. Quality of finished products.

**16. Learning outcomes:**

Understand, analysis and solve the problem in food processing, Research and practice work in food industry.

**17. Course content:**

Processing of cereals - production of bread, pasta  
Processing of fruits and vegetables - production of juice, jam  
Processing oil seeds - oil production  
Processing of cocoa - production of chocolate  
Sugar beet processing - Sugar production

**18. Learning methods:**

1. Lectures with the use of multimedia resources
2. Laboratory exercises
3. Consultations

**19. Assessment methods:**

For continuous activity and attendance at lectures and exercises throughout the semester the student can achieve to 10 points. Students take two partial tests: the first half of the semester, which includes previously practiced material and the second at the end of the semester with the material that is left after the first partial test. The individual test consists of 20 questions, and each correct answer is scored with 1 point. The student can achieve up to 20 points on each individual test. The right to go to the final exam are students who have achieved at least 28 points on pre-requisites. The final exam is oral. The maximum number of points a student can achieve on the final exam is 50. To have a student placed the subject must achieve a minimum of 54 cumulative points.

**20. Assessment components:**

The exam score is based on the total number of points (max 100 points) according to the following scale:

Lectures: max 3

Presence in exercises: max 4 points

Students activity: max 3 points

Test I: min 11 - max 20 points

Test II: min 11 - max 20 points

Final exam: min. 26 - max. 50 points

**21. Required reading list:**

Miličević, D. (2011): Tehnologija pekarskih i pekarsko-konditorskih proizvoda, Tuzla

Goldoni, L. (2014): Tehnologija konditorskih orizvoda, I dio (kakao i čokolada), Zagreb

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

2015/16

**24. Adopted in the Faculty/Academy session:**