

## SYLLABUS

**1. Course title:**

QUALITY CONTROL IN RAW MATERIALS OF PLANT ORIGIN

**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

8

**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 Technology/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:**

Introducing students to the basics of quality control of plant based products. Students will learn how to control plant-based production technology and how critical control points are being made.

**16. Learning outcomes:**

Knowledge and understanding of problems, engineering problem analysis, engineering approach to problem solving, preparation for research, engineering practice.

**17. Course content:**

Quality Control of Raw Materials (Input Control).

Determination of critical control points in the production of fruit, vegetables, cereals and oilseeds (juices, concentrates, frozen and dried products, bakery products, oil).

Quality control of finished products of plant origin (juices, concentrates, pectin gel based products, frozen, marinated, dried vegetables, spices, bread and other bakery products, oil).

**18. Learning methods:**

Lectures.  
Consultations.  
Laboratory and practice classes

**19. Assessment methods:**

Students put 2 partial tests: the first half of the semester, which includes the material that was then shed and the other at the end of the semester with the remaining material after the first partial test. Tests consist of 10 questions, each correct answer is 5 points. 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 is oral. At the final exam, the students draw out the cards on which the 5 questions from the curriculum program are handled in the lectures. Each correct answer is scored in the range of 10 points, depending on the demonstrated knowledge. The final exam can be passed if the student has won 26 points. The maximum number of points a student can earn on an oral exam is 50.

**20. Assessment components:**

The assessment of the exam is based on the total number of points the student has achieved by fulfilling the prerequisites and passing the exam, 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):

Presentation of lectures 4  
Presentation of practice 6  
Tests 40  
Total prepayments 50  
Final Exam 26-50

**21. Required reading list:**

1. Ugarčić-Hardy, Ž. (2001): Poznavanje sirovina u prehrambenoj industriji. Biljni dio: Žitarice, mahunarke, uljarice (interna skripta) PTF Sveučilišta u Osijeku
2. Lovrić T., Piližota V. (1994): Konzerviranje i prerada voća i povrća, Nakladni zavod Globus

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

2015/16

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