SYLLABUS

1. Course title:

TECHNOLOGY OF READY TO EAT FOOD

2. Code:

3. Cycle of study:

1

4. ECTS credits:

3

5. Type of course:

○ Mandatory ◉ Elective

6. Prerequisites:

Knowledge gained from the natural sciences and engineering.

7. Class restrictions:

Students Department of Food Technology

8. Duration / semester:

1 7

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 Technology/Food Quality and Safety

12. Lecturer:

Ramzija Cvrk, Associate Professor, PhD.

13. Lecturer's e-mail:

ramzija.cvrk@untz.ba

14. Web site:

www.tf.untz.ba

15. Course aims:

- Gaining of specific theoretical and practical knowledge in the field of technology ready-to-eat food.
- Gaining knowledge of the importance of individual groups of foods (Food for Special groups of consumers, children's food, etc.).
- Gaining knowledge on the management of raw materials, technological processes and the quality of industrially produced convenience foods.

16. Learning outcomes:

- Understand the importance and role of industrially produced ready-to-eat foods in the daily diet of people.
- Qualifications for analysis the kind and quality of raw materials that are applied in the technology of ready-to-eat food.
- Understand the importance of proper technological procedure of processing of raw materials in the technology of prepared ready -to-eat food and types of packaging.
- Understand the importance of designing the composition of ready -to-eat food for special groups of consumers, as well as proper labeling and instructions for use, and legislation in this area.

17. Course content:

Concept and clasification of industrially produced food. Semi-finished, heat-processed, frozen, dehydrated food. Raw materials in the technology ready-eat food. Additives, spices and other materials in technology of prepared ready -to-eat food. Elements of planning the production of prepared meals. Designing products in the technology of prepared meals (choice of raw materials, equipment and devices, the design parameters of production).Types and characteristics of prepared meals: semi-ready meals, ready-to-eat meals, entrees, side dishes main dishes, sauces, desserts and so on. Designing of prepared ready -to-eat meals for specific categories of consumers, children's food. The social significance of the industrial production of prepared ready -to-eat meals, food away from home (hospitals, factory restaurants, air transport, etc.). Methods of reconstitution of ready meals (cooling, rehydration, etc.). The importance of pack sizes, selection of packaging and labeling of ready meals. Making producer specification ready-to-eat food.

18. Learning methods:

- Interactive lectures using of modern techniques.
- Consultations of students in a group and individually.
- Visits to industrial plants.
- Writing of seminars.

19. Assessment methods:

After the first half of the semester (seventh or eighth week) students take the first test (midterm), which includes previously treated topics (lectures and exercises). The test consists of 20 questions related to the treated topics. Each question is scored with 1 point. In the first test, the student can get min 11 points and max 20 points. After the end of the semester students take the second test which includes previously treated topics (lectures and exercises). The test consists of 20 questions related to the treated topics. Each question is scored with 1 point. On the second test, a student can also get min 11 points and maximum 20 points. Both tests taken by all students at the same time. The final exam is oral. Final exam is open to all students who have completed all the experimental exercises and passed the final colloquium after the exercise, and passed both a written test (midterm exam). The final oral exam student can get min 26 points, max 50 points. Students who have not passed the written tests, will have the possibility to take the written tests at the time of the final exam, provided they finished preexamination obligations (completed the experimental exercises and passed the final test, and regularly attending classes/lectures). For total success achieved at the exam a student can get min 54 points and max 100 points.

20. Assessment components:

Students obligations:	Points:
Attendance and activity in class:	min 3 - max 5
Laboratory exercises and a final colloquium:	min 3 - max 5
Written test I (first test):	min 11- max 20
Written test II (second test):	min 11- max 20
Final test (written / oral):	min 26 - max 50

Note: For each of these obligations the student must have a min 54% of the maximum specified points.

21. Required reading list:

1. Oluški V (1988): Tehnologija gotovih jela, Univerzitet u Novom Sadu, Novi Sad.
2. Popov-Raljić J (1999): Tehnologija i kvalitet gorove hrane, Univerzitet u Novom Sadu, Novi Sad.

22. Web sources:

23. Applicable starting from the academic year:

2015/2016

24. Adopted in the Faculty/Academy session:

(max. 10 char.)