
		UNIVERSITY OF EAST SARAJEVO Faculty of Technology Zvornik				
Study programme: Chemical Engineering and Technology						
Cycle I			Year IV			
Course title		FRUIT AND VEGETABLE TECHNOLOGY				
Department		Department for Food Technology – Faculty of Technology Zvornik				
Course code		Course status		Semester		ECTS
04-1-116-8		Compulsory		VIII		7
Teacher		Vesna Gojković Cvjetković, PhD, assistant professor				
Teaching assistant		Vesna Gojković Cvjetković, PhD, assistant professor				
Number of hours/ teaching workload (per week)			Individual student workload (in hours per semester)			Student workload coefficient S ₀
Lectures	Auditory exercises	Laboratory exercises	Lectures	Auditory exercises	Laboratory exercises	S ₀
3	0	3	60	0	60	1.33
3*15+0*15+3*15=90 hours			(3*15*1.33+0*15*1.33+3*15*1.33)=120 hours			
Total course workload 90 + 120= 210 hours per semester						
Learning outcomes		<p>After finishing the course, students will be able to:</p> <ol style="list-style-type: none"> analyze the chemical composition, properties of fruits and vegetables and factors important for fruit quality and vegetables and fruit and fruit and vegetable products, monitor the storage conditions of fruits and vegetables, semi-products and finished products based on fruits and vegetables, manage thermal and non-thermal methods of preservation of fruits and vegetables, implement the basic technologies of production of products based on fruits and vegetables, demonstrate and utilize the knowledge of the basics of packaging fruit and vegetable products. 				
Prerequisites						
Teaching methods		Lectures, auditory and laboratory exercises, mid-term tests (colloquia).				
Syllabus outline per week		<ol style="list-style-type: none"> Introduction. Classification of fruits and vegetables. Technological properties and chemical composition of fruits and vegetables. Physico-chemical, structural and sensory properties of fruits and vegetables. General properties and storage of fruits and vegetables. Change processes in fresh fruits and vegetables. Principles and techniques of preservation of fruits and vegetables. Fruit and vegetable products. Semi-finished products based on fruits and vegetables. Auxiliary raw materials and auxiliary materials in the processing of fruits and vegetables. Technological operations of fruit and vegetable preparation for processing. Production technology of finished fruit products. Production technology of finished vegetable products. Production technology of minimally processed fruit and vegetable products. Packaging of fruit and vegetable products. Safety and quality assessment of fruit and vegetable products. <p>Mid-term tests are taken after the 8th week and the 15th week. Semester verification is required after the 15th week.</p>				
Obligatory reading						
Author		Title, publisher		Year	Pages	
Jašić, M.		Tehnologija voća i povrća, Tehnološki fakultet, Tuzla		2007	5-100	
Niketić, G.		Tehnologija voća i povrća. Poljoprivredni fakultet. Beograd		1988	132-414	
Additional reading						
Author		Title, publisher		Year	Pages	
Jongen, W.		Fruit and Vegetable Processing-Improving Quality, Woodhead Publishing Limited, Cambridge.UK		2002	1-380	

Obligations, assessment methods and grading system	Type of student evaluation	Grade points	Percentage	
	Pre-exam obligations			
	Attendance	6	6 %	
	Mid-term test I	20	20 %	
	Mid-term test II	20	20 %	
	Laboratory exercises	24	24 %	
	Final examination			
	Final examination (oral)	30	30 %	
	Total	100	100 %	
Web page	www.tfzv.ues.rs.ba			
Date	2023			