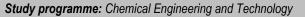
## Dynce Dynce

## UNIVERSITY OF EAST SARAJEVO

Faculty of Technology Zvornik



Cycle I Year III



Course title General Food Technology

Department Department for Food Technology – Faculty of Technology Zvornik

Course code	Course status	Semester	ECTS	
04-1-104-6	Obligatory	VI	7	
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Teacher PhD Vladimir Tomović, full professor
Teaching
assistant PhD Vladimir Tomović, full professor

Number of hours/ teaching workload (per week)		Individual student workload (in hours per semester)			Student workload coefficient S <sub>o</sub>		
Lectures	Auditory exercises	Laboratory exercises	Lecture	es	Auditory exercises	Laboratory exercises	So
3	0	3	45		0	45	1.33
	3*15 + 0*15 + 3*1	5 = 90 hours			3*15*1 33 + 0	)*15*1 33 <b>+</b> 3*15*	1 33 = 120 hours

Total course workload 90 + 120 = 210 hours per semester

## Learning outcomes

**Syllabus** 

per week

After mastering the material from this course, the student will:

- 1. be able to demonstrate and utilize knowledge about the basic characteristics of different types of food;
- 2. be able to demonstrate and utilize knowledge about the production processes of different types of food;
- 3. be able to demonstrate and utilize knowledge about the preparation and use of different types of food;
- 4. be familiar with the food regulations, the standards and the safety of food products;
- 5. be able to demonstrate and utilize knowledge about the procedures for declaring food products;
- 6. be able to demonstrate and utilize knowledge about the factors that influence the choice of food products.

Prerequisites None.

## Teaching methods

Lectures, laboratory exercises, seminar work, consultations, mid-term tests (colloquia), oral exam.

- 1. Introduction. Food selection and sensory characteristics. Trend in food consumption. Consumers. Economic aspects of food purchasing.
- 2. Food safety.
- 3. Food regulations and standards.
- 4. Labelling of foodstuffs.
- 5. Principles of food preparation in industrial conditions.
- 6. Principles of food preparation in households.
- 7. Fats. Emulsions.
- 8. Sweeteners, sugar, starch.
- **outline** 9. Bakery products: bread and pastries, biscuits, waffles, cookies and cakes, pasta.
  - 10. Fruit and vegetable products, salads.11. Milk products.
  - 12. Meat, poultry and egg products.
  - 13. Drinks: carbonated drinks, sports and isotonic drinks, non-carbonated drinks, alcoholic drinks. Coffee, tea, cocoa and chocolate.
  - 14. Food additives.
  - 15. Supplementary food sources.

Mid-term tests are taken after the 8th week and the 15th week. Semester verification is required after the 15th week.

Obligatory reading						
Author Title, publisher			Pages			
Grujić, R., Miletić, I., Stanković, I.	Nauka o ishrani čovjeka, Knjiga druga, Tehnološki fakultet, Banja Luka.	2007	1-151			
Bennion, M., Scheule, B.	Introductory Foods, Pearson/Prentice Hall, New Jersey.	2004	1-100			
Additional reading						
Author	Title, publisher	Year	Pages			

Singh, P.R:, Heldman, R.D.		Introduction to Food Engineering, Academic Press, Amsterdam, Boston.	2003		65-403
Murano, P.		Understanding Food Science and Technology, Brooks Cole.	2002		
	Type of student evaluation			Grade points	Percentage
Obligations, assessment methods and grading system	Pre-exam ol	oligations			
		Attendance			6%
		Seminar paper			14%
		Mid-term test I			25%
		Mid-term test II			25%
	Final examin	nation			
	Final examination (oral)			30	30%
	Total			100	100%
Web page	www.tfzv.ue	s.rs.ba	•		
Date	2023.				