	UNIVERSITY OF EAST SARAJEVO Faculty of Technology Zvornik	
	Study programme: *Chemical Engineering and Technology*	
	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

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_o**
Lectures	**Auditory exercises**	**Laboratory exercises**	**Lectures**	**Auditory exercises**	**Laboratory exercises**	**S_o**
3	0	3	45	0	45	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	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.
Syllabus outline per week	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. 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**	**Year**	**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 obligations		
	Attendance	6	6%
	Seminar paper	14	14%
	Mid-term test I	25	25%
	Mid-term test II	25	25%
	Final examination		
	Final examination (oral)	30	30%
	Total	100	100%
Web page	www.tfzv.ues.rs.ba		
Date	2023.		