
		UNIVERSITY OF EAST SARAJEVO Faculty of Technology Zvornik					
		Study programme: Chemical Engineering and Technology					
		Cycle I		Year IV			
Course title		Ready-to-eat food technology					
Department		Department for Food Technology – Faculty of Technology Zvornik					
Course code		Course status		Semester		ECTS	
04-2-124-8		Elective		VIII		5	
Teacher		Dragan Vujadinović, PhD, associate professor					
Teaching assistant		Milan Vukić, PhD, assistant professor					
Number of classes/ 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	2	45	0	30	1.00	
3*15+0*15+2*15=75 hours			(3*15*1.00+0*15*1.00+2*15*1.00)=75 hours				
Total course workload 75 + 75=150 hours per semester							
Learning outcomes		After finishing the course, students will be able to: <ol style="list-style-type: none"> understand the importance of ready-to-eat food in the diet recognize the role of additives, spices, herbs, mixtures and extracts in the production of ready-made food participate in the process of production of finished food suggest a way of packing ready-to-eat food select control and critical control points in production. 					
Prerequisites							
Teaching methods		Lectures, laboratory exercises, seminar papers, case studies, practical exercises.					
Syllabus per week outline		<ol style="list-style-type: none"> Introduction. Concept and classification of industrially produced food. Properties and selection of raw materials for the production of finished products. Basic ingredients and additives. Functional properties and use of food additives in the production of ready-to-eat food. Basics of spice production. The use of spices, herbs, spice mixtures and spice extracts in prepared foods. Heat treatment procedures, equipment and devices. Basic principles and application of microwaves in the ready-to-eat food industry. Preparation of various raw materials for heat treatment. Processes of shaping, slicing, shredding, marinating, softening, stuffing, coating and breading of raw materials. Types of packaging for different types of ready-to-eat food. Production of breakfast cereals (muesli and snack products). Technological procedure for the production of clear and cream soups, condensed soups, sauces and concentrates. Technological production of procedures, stability and storage of dehydrated food. Ways of reconstituting food, reheating, serving. Production of appetizers (salads and dishes in jelly). Classification, production and basic properties of sterilized and frozen vegetable and meat dishes. Technological procedure for fast food production. Production and quality characteristics of various beverages for enjoyment (tea, coffee). Determination of critical control points and elements of the HACCP plan. Specifics of the ready meals factory, assembly and layout of production lines. 					
Obligatory reading							
Author		Title, publisher		Year		Pages	
Popov-Rajjić, J.		Tehnologija i kvalitet gotove hrane, Tehnološki fakultet Novi Sad		2000		(4-140)	

Additional reading				
Author	Title, publisher	Year	Pages	
Edited by Menlove, A.	Ready Meal Technology, Leatherhead Publishing, Leatherhead, England	2002	(1-234)	
Obligations, assessment methods and grading system	Type of student evaluation		Grade points	Percentage
	Pre-exam obligations			
		Attendance	6	6 %
		Mid-term test I	20	25 %
		Mid-term test II	20	25 %
		Laboratory exercise	24	24 %
	Final examination			
		Final examination (oral)	30	30 %
Total		100	100 %	
Web page	www.tfzv.ues.rs.ba			
Date	2023			