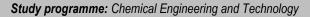
### **UNIVERSITY OF EAST SARAJEVO**

Faculty of Technology Zvornik



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 5	
04-2-124-8	Elective	VIII		

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 <sub>o</sub>	
Lectures	Auditory exercises	Laboratory exercises	Lecture	es	Auditory exercises	Laboratory exercises	S <sub>o</sub>
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:

- understand the importance of ready-to-eat food in the diet
- 2. recognize the role of additives, spices, herbs, mixtures and extracts in the production of ready-made food
- 3. participate in the process of production of finished food
- 4. suggest a way of packing ready-to-eat food
- 5. select control and critical control points in production.

### Prerequisites

**Teaching methods** Lectures, laboratory exercises, seminar papers, case studies, practical exercises.

- 1. Introduction. Concept and classification of industrially produced food. Properties and selection of raw materials for the production of finished products. Basic ingredients and additives.
- 2. Functional properties and use of food additives in the production of ready-to-eat food.
- 3. Basics of spice production. The use of spices, herbs, spice mixtures and spice extracts in prepared foods.
- 4. Heat treatment procedures, equipment and devices. Basic principles and application of microwaves in the ready-to-eat food industry.
- 5. Preparation of various raw materials for heat treatment. Processes of shaping, slicing, shredding, marinating, softening, stuffing, coating and breading of raw materials.

## Syllabus outline per week

- 6. Types of packaging for different types of ready-to-eat food.
- 7. Production of breakfast cereals (muesli and snack products).
- 8. Technological procedure for the production of clear and cream soups, condensed soups, sauces and concentrates.
- 9. Technological production of procedures, stability and storage of dehydrated food.
- 10. Ways of reconstituting food, reheating, serving.
- 11. Production of appetizers (salads and dishes in jelly).
- 12. Classification, production and basic properties of sterilized and frozen vegetable and meat dishes.
- 13. Technological procedure for fast food production.
- 14. Production and quality characteristics of various beverages for enjoyment (tea, coffee).
- 15. Determination of critical control points and elements of the HACCP plan. Specifics of the ready meals factory, assembly and layout of production lines.

AuthorTitle, publisherYearPagesPopov-Raljić, J.Tehnologija i kvalitet gotove hrane, Tehnološki fakultet Novi Sad2000(4-140)	Obligatory reading						
0000   (4.440)	Author	Title, publisher	Year	Pages			
	Popov-Raljić, J.	3,	2000	(4-140)			

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