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| **UNIVERSITY OF NIŠ** | | | | | | |
| **Course Unit Descriptor** | | **Faculty** | | | Faculty of Technology | |
| **GENERAL INFORMATION** | | | | | | |
| Study program | | | | Food technology and biotechnology | | |
| Study Module (if applicable) | | | | Food technology | | |
| Course title | | | | Technology of medicinal and spice herbs | | |
| Level of study | | | | ☒Bachelor ☐ Master’s ☐ Doctoral | | |
| Type of course | | | | ☐ Obligatory ☒ Elective | | |
| Semester | | | | ☐ Autumn ☒Spring | | |
| Year of study | | | | IV year | | |
| Number of ECTS allocated | | | | 5 | | |
| Name of lecturer/lecturers | | | | Ljiljana Stanojević | | |
| Teaching mode | | | | ☒Lectures ☐Group tutorials ☐ Individual tutorials  ☒Laboratory work ☐ Project work ☐ Seminar  ☐Distance learning ☐ Blended learning ☐ Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| Introducing students to basic biological, chemical, technological and other characteristics of medicinal and spice plant-based raw materials for the production of tea, tea blends, bioactive and spice products for the food industry. Acquiring knowledge about modern methods of quality control techniques, machines and devices for the preparation, preservation and storage conditions of spice and medicinal plant materials. | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| Based on acquired knowledge, the student should be qualified to work in the scientific, developing and applied research, preparation and processing of medicinal and spice herbs through the next subjects: The definition, classification and sources of medicinal and spice herbs. The principles of growing, harvesting, drying, packaging and storage of medicinal and spice herbs. Examination of the quality of herbal raw materials, stabilization and standardization the quality of herbs and spices. Medicinal herbal raw materials for the production of teas and aromatic bioproducts. Herbal bioproducts for improving nutritional, sensory, antioxidant, antimicrobial, bacteriostatic, antifungal characteristics of food and food products. Herbal bioproducts for improving healing properties of food and foodstuffs. Preparation of herbal raw materials for production of teas for food industry. The techniques and equipment for the production of bio-products for the food industry. | | | | | | |
| **LANGUAGE OF INSTRUCTION** | | | | | | |
| ☒Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)  ☐Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | |
| **ASSESSMENT METHODS AND CRITERIA** | | | | | | |
| **Pre exam duties** | **Points** | | **Final exam** | | | **points** |
| **Activity during lectures** | **5** | | **Written examination** | | |  |
| **Practical teaching** | **35** | | **Oral examination** | | | **60** |
| **Teaching colloquia** | **/** | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |