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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 | | | | Wheat and flour technology | | |
| Level of study | | | | Bachelor  Master’s  Doctoral | | |
| Type of course | | | | Obligatory  Elective | | |
| Semester | | | | Autumn Spring | | |
| Year of study | | | | Fourth | | |
| Number of ECTS allocated | | | | 6 | | |
| Name of lecturer/lecturers | | | | Ivana Karabegović | | |
| Teaching mode | | | | Lectures Group tutorials  Individual tutorials  Laboratory work  Project work  Seminar  Distance learning  Blended learning  Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| *Course provides the basic knowledge of grain science and for planning, designing, organizing and controlling of grain milling process technology.* | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| **Cultivation and characteristics of wheat, rye, barley, oat, rice, corn and buckwheat. Harvesting, drying and storage of grains. Infestation control. Cleaning and conditioning of grain. Grain milling processing technologies: general concepts and trends in wheat processing. Grain processing equipment. Wheat and wheat milling products composition. Maize, rye, oat and rice milling technology. Storage and packaging of grain mill products.** | | | | | | |
| **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** | **20** | | **Written examination** | | |  |
| **Practical teaching** | **20** | | **Oral examination** | | | **60** |
| **Seminar** |  | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |