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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 | [x] Bachelor [ ]  Master’s [ ]  Doctoral |
| Type of course | [x]  Obligatory [ ]  Elective |
| Semester  |  [ ]  Autumn [x] Spring |
| Year of study  | Fourth |
| Number of ECTS allocated | 6 |
| Name of lecturer/lecturers | Ivana Karabegović |
| Teaching mode |  [x] Lectures [ ] Group tutorials [ ]  Individual tutorials [x] 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** |
| [x] 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** |