|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **UNIVERSITY OF NIŠ** | | | | | | |
| **Course Unit Descriptor** | | **Faculty** | | | **Faculty of Technology, Leskovac** | |
| **GENERAL INFORMATION** | | | | | | |
| Study program | | | | **Food technology and biotechnology** | | |
| Study Module (if applicable) | | | | Food Technology | | |
| Course title | | | | Тechnology of carbohydrates and confectionary products | | |
| Level of study | | | | ☒ Bachelor ☐ Master’s ☐ Doctoral | | |
| Type of course | | | | ☐ Obligatory ☒ Elective | | |
| Semester | | | | ☐ Autumn ☒ Spring | | |
| Year of study | | | | Fourth | | |
| Number of ECTS allocated | | | | 5 | | |
| Name of lecturer/lecturers | | | | Prof. dr Nada Nikolić | | |
| Teaching mode | | | | ☒Lectures ☐Group tutorials ☐ Individual tutorials  ☒Laboratory work ☐ Project work ☐ Seminar  ☐Distance learning ☐ Blended learning ☐ Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| The purpose of the course is to provide the basic academics knowledge of the food value of carbohydrate products and practical skills in the field of technology of carbohydrates (production process of bread, sugar, starch and sugar confectionery). Qualifying students to work in professional institutions that are dealing with this issue. | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| Technology biscuits: rheology properties of properties of dough for biscuits, mixing, baking, shaping and cooling the dough. Sugar: preparation beet for the extraction, purification and evaporation juice, crystallization of sugar. Technology starch: amylase and their effect on the starch, washing, measuring and chopping potatoes, juice extraction, flushing starch, the concentration of the starch suspensions and refining, concentration and refining the starch suspension, washing and drying of the starch. The hydrolysis of starch and hydrolysates. Technology cocoa products: processing of cocoa beans, production of the chocolate mass, production of chocolate: tempering, molding, cooling, emptying out of the mold. Production sugar syrup. Production of hard candy and caramel. Laboratory determination of the main components and properties of the confectionary 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** | **5** | | **Written examination** | | |  |
| **Practical teaching** | **25** | | **Oral examination** | | | **70** |
| **Teaching colloquia** |  | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |