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| **UNIVERSITY OF NIŠ** | | | | | | |
| **Course Unit Descriptor** | | **Faculty** | | | TECHNOLOGY | |
| **GENERAL INFORMATION** | | | | | | |
| Study program | | | | TECHNOLOGICAL ENGINEERING | | |
| Study Module (if applicable) | | | | ECOLOGICAL ENGINEERING MODULE | | |
| Course title | | | | Drying, cooling and freezing in processing industry | | |
| Level of study | | | | Bachelor  Master’s  Doctoral | | |
| Type of course | | | | Obligatory  Elective | | |
| Semester | | | | Autumn Spring | | |
| Year of study | | | | IV | | |
| Number of ECTS allocated | | | | 5 | | |
| Name of lecturer/lecturers | | | | Staniša Stojiljković | | |
| Teaching mode | | | | Lectures Group tutorials  Individual tutorials  Laboratory work  Project work  Seminar  Distance learning  Blended learning  Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| *Introduction to the principles of dehydration products, primarily from the aspect of character relationship of moisture and material. Introduction to the principles of cooling and freezing, as well as the processesmonitor the food product in the stage of drying, cooling, or freezing.* | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| **Mastering the principles of dehydration based on water activities goods.Identifying the nature of dehydration on the basis of the type of goods, or on the basis of character to do and moisturethe material in a given commodity. Mastering the process of drying, cooling and freezing goods. Recognition apparatus and devices for dehydration materials drying. Mastering modern methods of dehydration,by freeze drying, drying under an inert atmosphere, etc.** | | | | | | |
| **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** | | | **30** |
| **Practical teaching** | **5** | | **Oral examination** | | | **30** |
| **Teaching colloquia** | **30** | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |