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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty**  | Faculty of Sciences and Mathematics |
| **GENERAL INFORMATION** |
| Study program  | Undergraduate academic studies |
| Study Module (if applicable) | Chemistry |
| Course title | Organic Chemistry of Foodx |
| Level of study | x☐Bachelor ☐ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory x☐ Elective |
| Semester  |  ☐ Autumn x☐Spring |
| Year of study  | 3 |
| Number of ECTS allocated | 4 |
| Name of lecturer/lecturers | 30 |
| Teaching mode | x ☐Lectures ☐Group tutorials ☐ Individual tutorials x☐Laboratory work ☐ Project work x ☐ Seminar ☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| To introduce students with the chemical composition of food products and beverages, and possibilities of determining their physical and chemical properties using chromatographic and spectroscopic methods of analysis. |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| The chemical composition and properties of fruits and vegetables. Chemical composition of fruit juices. The chemical composition and properties of some vegetable products. Chemical composition and properties of grape and wine. The stabilization and aging of wine. Chemical composition and properties of malt and beer. The chemical composition and properties of milk and dairy products. The standardization of the quality of milk products. Chemical composition of meat and meat products. The chemical composition of other agricultural products entering the food chain. Interactions between chemical composition and quality of food 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** | 1-5 | **Written examination** | 0-50 |
| **Practical teaching** | 0-10 | **Oral examination** |  |
| **Teaching colloquia** | 0-50 | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |