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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  Biotechnology | | |
| Course title | | | | Basics of food preservation | | |
| Level of study | | | | Bachelor  Master’s  Doctoral | | |
| Type of course | | | | Obligatory  Elective | | |
| Semester | | | | Autumn Spring | | |
| Year of study | | | | Third | | |
| 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)** | | | | | | |
| *To familiarize the students about various food processing and preservation technologies.* | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| **Composition, nutritional and energy value of food. Food Microbiology: Importance and classification of bacteria, yeast and moulds in foods and food infection. Preservation by low (freezing and refrigeration) and high (sterilization, pasteurization, and blanching) temperature. Food preservation by moisture control (drying and dehydration). Lyophilisation. Food preservation by irradiation (concept of cold sterilization) and high pressure. Chemical (preservatives, additives, sugar, salt, spices) and biological (alcoholic, acetic and lactic fermentation) methods of preservation.** | | | | | | |
| **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** | **10** | | **Written examination** | | |  |
| **Practical teaching** | **10** | | **Oral examination** | | | **60** |
| **Seminar** | **20** | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |