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| **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 | | | | Fruit and vegetable technology | | |
| Level of study | | | | ☒ Bachelor ☐ Master’s ☐ Doctoral | | |
| Type of course | | | | ☒ Obligatory ☐ Elective | | |
| Semester | | | | ☒ Autumn ☐Spring | | |
| Year of study | | | | Third | | |
| Number of ECTS allocated | | | | 7 | | |
| 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 course purpose is providing basic theoretical knowledge about the chemical composition, procedures of technology and conservation of fruits and vegetables, and acquire practical skills in the field of technology of fruits and vegetables. Experimental work related to verification of the properties of fresh fruits and vegetables and their products. Qualifying students to work in professional institutions that are dealing with this issue. | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| Technological ripeness of fruit and vegetables and their mechanical and chemical composition. Changes after harvest.  Additives. The mechanism of gelation. Pectin as a stabilizer. Preservatives (organic preservatives and SO2). Antioxidants: division and representatives, synergists. Means for clarification: the division, activity and representatives. Carotenoids, chlorophyll and anthocyanins. Changes of chlorophyll during processing. Fruit and vegetables preservation. Drying and rehydration. Enzymatic browning. Nonenzymic tanning and Maillard reactions. Biological conservation. The basic of technological processes of fruit and vegetable conservation. Laboratory determination of the main components and properties of the fruit and vegetables and their 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** | | | | | | |