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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 | | | | Malt and beer technology | | |
| Level of study | | | | ☒Bachelor ☐ Master’s ☐ Doctoral | | |
| Type of course | | | | ☐ Obligatory☒ Elective | | |
| Semester | | | | ☐ Autumn ☒Spring | | |
| Year of study | | | | 3rd | | |
| Number of ECTS allocated | | | | 6 | | |
| Name of lecturer/lecturers | | | | Miodrag Lazić | | |
| Teaching mode | | | | ☒Lectures ☐Group tutorials ☐ Individual tutorials  ☒Laboratory work ☐ Project work ☒ Seminar  ☐Distance learning ☐ Blended learning ☐ Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| *The aim is to familiarize students with the theoretical basis of brewing and equipment used in the beer industry.* | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| **Historical development of technology of beer. Raw materials for beer production and their characteristics. The technology for producing malt. The aim and objectives of welding, structure and characteristics of the basic brewery equipment and norms. Malt grinding - principles, methods, devices. Filtration pomace - principles, methods, devices. Cooling and clarifying of the wort - changes, procedures, devices. Main and subsequent fermentation. Microbiological contamination in breweries.** | | | | | | |
| **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** | | | **50** |
| **Teaching colloquia** | **30** | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |