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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 | **Production of functional food** |
| Level of study | ☐Bachelor X Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory X Elective |
| Semester  | ☐ Autumn X Spring |
| Year of study  | I |
| Number of ECTS allocated | 5 |
| Name of lecturer/lecturers | Dragiša Savić |
| Teaching mode | X Lectures ☐Group tutorials ☐ Individual tutorialsX Laboratory work ☐ Project work X Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| *The purpose is knowing the benefits of using, nutritional and health values, as well as the mode of functional production of food. The course intoduces with techniques of production and processing of raw materials in the preparation of functional foods, as well as food production on an environmentally friendly way.* |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| **The definition of functional foods, Bioactive food components and their medical value, Functional foods production methods, Nutritional and therapeutic properties of functional foods,vCurrent trends production of fermented milk products, Principles of food production in an environmentally friendly way (grains, fruits, vegetables, meat, milk and dairy products), Legislation in production and processing of functional foods** |
| **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** | **10** | **Written examination** | **20** |
| **Practical teaching** | **10** | **Oral examination** | **30** |
| **Teaching colloquia** | **30** | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |