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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty** |  |
| **GENERAL INFORMATION** |
| Study program  | FOOD TECHNOLOGY AND BIOTECHNOLOGY  |
| Study Module (if applicable) | BIOTECHNOLOGY  |
| Course title | Biotransformation |
| Level of study |  ☐ Bachelor ☒ Master’s ☐ Doctoral |
| Type of course |  Obligatory x Elective |
| Semester  |  ☐ Autumn ☒ Spring |
| Year of study  | 1 |
| Number of ECTS allocated | 5 |
| Name of lecturer/lecturers | Slavica Ilić |
| Teaching mode | ☒ Lectures ☐ Group tutorials ☐ Individual tutorials☒ Laboratory work ☐ Project work ☒ Seminar☐ Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| Student acquires knowledge about the possibilities of obtaining intermediate and final active products of biotransformation as well as the ability to develop the appropriate technology processes. |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| Biotransformations as a field of biotechnology. Synthesis and modification of organic compounds by means of the biocatalysts.Biotransformation characteristics: high stereoselectivity, obtaining enantiomers clean products. Examples of the synthesis of products which can be used as feed additives, sweeteners, active pharmaceutical ingredients, antibiotics, polymeric materials. Examples of the synthesis of products which can be used as an agrochemical, or intermediates for their synthesis. |
| **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** | **3** | **Written examination** |  |
| **Practical teaching** | **12** | **Oral examination** | **70** |
| **Teaching colloquia** | **10** | **OVERALL SUM** | **100** |
| **Seminars** | **5** |  |  |
| **\*Final examination mark is formed in accordance with the Institutional documents** |