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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty**  | **Faculty of Technology Leskovac** |
| **GENERAL INFORMATION** |
| Study program  | **Technological engineering**  |
| Study Module (if applicable) |  |
| Course title | Advanced in Food Technology |
| Level of study | ☐Bachelor ☐ Master’s ☒ Doctoral |
| Type of course | ☐ Obligatory ☒ Elective |
| Semester  | ☒Autumn ☒ Spring |
| Year of study  | Second |
| Number of ECTS allocated | 8 |
| 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 aim of course to provide the specific theoretical knowledge of new ways for food production and new preservation. Qualifying students for independent work in food production factories and institutions that deal with this issue.  |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| New features and limitations of the application of food preservatives. Microwave food processing. The osmotic dehydration of food. The application of pulsed field and technology of high pressures in food technology. Food processing by ultrasound. The use of high-pressure food processing. Heating resistance as a way of processing food. Contemporary processes of concentration of the liquid food. The modern food - the benefits and risks. New technologies of food packaging. The seminar work on the given topic: review of literature, writing and presentation.  |
| **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** | **40** | **Oral examination** | **50** |
| **Teaching colloquia** |  | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |