

Study program: Management of food technology and gastronomy			
Course name: Basics of food conservation			
Professor: Miodrag L. Lalić, PhD			
Subject status: compulsory course			
ECTS: 4			
Requirements: no requirements			
Aim of the course: The aim of the course is to familiarize the students with the development and conservation technology of raw materials and final products through examples of food conservation and explanations of technological food conservation processes.			
Outcome of the course After successfully completing the course students will have acquired knowledge on different processes of food conservation.			
Content of the course <i>Theoretical lectures</i> Energy and nutrient composition of food; Causes of food spoilage; Energy relation between moisture and material; Water activity as the basic parameters for product characterization; Conventional ways of food conservation; Application of high and low (extreme) temperatures; Drying, drying food techniques and dehydrators; Low temperature drying and lyophilization (freeze drying); Application of electrolytes and gas for food conservation; Food irradiation; Pascalization; Chemical conservation; Biopreservation; Food packaging. <i>Practical course work</i> Characteristics of food products; Water activity, inert atmosphere; Vacuum packing, dehydration, adsorption and absorption; Drying phases; Energy sources with drying; Dehydration and freeze drying; Storage of dried products; Packaging of dried products; Transport and distribution of conserved food.			
Literature <ul style="list-style-type: none"> • Мартин Вереш, <i>Основи конзервирања намирница</i>, Научна књига, Београд, 1991 			
Total number of active teaching classes		Lectures: 15	Practical course work: 30
Teaching methods Lectures; practical course work, presenting successful examples of professional practice in the field of study, case studies, preparation and presentation of term papers.			
Evaluation (maximum points 100)			
Pre-exam activities	Points	Final exam	Points
active participation in lecture classes	5	Written exam	
active participation in practical course work	5	Oral exam	45
Colloquium	30	
Term papers	15		