

Study program: Management of food technology and gastronomy			
Course name: Basics of food technology			
Professor: Full professor Dragiša S. Savić, PhD Full professor Miodrag L. Lazić, PhD			
Subject status: compulsory course			
ECTS: 6			
Requirements: no requirements			
Aim of the course The aim of the course is to familiarize the students with the importance of nutrition and the quality of food products from the point of view of health preservation, as well as to familiarize them with basic principles of food processing i.e. with food conservation and characteristics of basic food products groups.			
Outcome of the course After successfully completing the course, the students will have gained knowledge and developed an understanding of classification of certain groups of food products and basic characteristics of the technological process – production.			
Content of the course <i>Theoretical lectures</i> Functional properties of food; basic principles of proper diet and determining a nutrition pyramid and fluid intake; Defining quality and the principles of food products' quality management; Familiarization with the principles of food preservation; The characteristics and ways of obtaining food products of plant origin (cereals, fruit and vegetables), foods of animal origin (meat, milk, eggs and honey) and foods obtained with fermentation – use of microorganisms (wine, beer, acid); Determining the percentage of usage of raw materials, secondary raw materials and energy in technological process in order to form an overall worth (value) of an obtained product. <i>Practical course work</i> It will be realized through computational exercises where students will learn about basic nutritive and energy values of certain types of nutrients.			
Literature <ul style="list-style-type: none"> • Б. Златковић, <i>Технологија прераде и чувања воћа</i>, Пољопривредни факултет, Београд, 2003. • М. Жежель, <i>Технологија жита и брашна, 2. део</i>, НИП Глас јавности. Београд. 2005. • И. Вуковић, <i>Основе технологије меса</i>, Ветеринарска комора Србије, Београд, 1992. • Г. Никетић, <i>Технологија воћа и поврћа</i>, Пољопривредни факултет, Београд, 1988 			
Total number of active teaching classes		Lectures: 30	Practical course work: 30
Teaching methods Lectures; practical course work, presentations of good examples of professional practice, 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		