

Study program: Management of food technology and gastronomy			
Course name: Food technology			
Professor: Full professor Dragiša S. Savić, PhD Tatjana M. Đekić, PhD			
Subject status: compulsory course			
ECTS: 6			
Requirements: no requirements			
Aim of the course The aim of the course is to familiarize students with the basics of food production technology.			
Outcome of the course After successfully completing the course, students will have acquired knowledge on the basics of food production process (food of plant origin – fruit and vegetables, cereals and flour, carbohydrates, confectionary products and food of animal origin – milk and meat).			
Content of the course <i>Theoretical lectures</i> Basics of food technology; Food content; Energy and physiological food value; Fruit and vegetables technology; Wheat and flour technology; Bread and pastry production; Carbohydrates technology; Confectionary products technology; Beer and non-alcoholic drinks technology; Wine and strong alcoholic drinks technology; Spices, seasonings and herbs technology; Milk technology; Dairy products technology; Meat technology; Meat products technology; <i>Practical course work</i> Organization of control of food quality; Quality parameters for food of plant origin; Quality parameters for fruit and vegetables; Quality parameters for wheat and flour; Quality parameters for bread and pastry; Quality parameters for confectionary products; Quality parameters for non-alcoholic and alcoholic drinks; Determining the quality of milk and dairy products; Determining the quality of meat; Determining the quality of meat products.			
Literature <ul style="list-style-type: none"> • Буришић, Б. <i>Технологија животних намирница</i>, Виша хотелијерска школа, Београд, 2005. • Шкрињар, М. <i>Микробиолошка контрола животних намирница</i>, Технолошки факултет, Нови Сад, 2001. • Трајковић Ј, Мирић М, Барас Ј, Шилер С. <i>Анализа животних намирница</i>, ТМФ, Београд, 1983. 			
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		