

Study Programme: Food engineering			
Course Unit Title: Technology of starch			
Course Unit Code: UHO 303			
Name of Lecturer(s):dr Ljubica Dokic			
Type and Level of Studies:bachelor academic degree			
Course Status (compulsory/elective): compulsory			
Semester (winter/summer):winter			
Language of instruction: english			
Mode of course unit delivery (face-to-face/distance learning): face to face			
Number of ECTS Allocated: 5			
Prerequisites:none			
Course Aims: Getting knowledge on different botanical resources for starch production and industrial processes for starch extraction.			
Learning Outcomes: Gaining knowledge about starch production form different plants and organization of production			
Syllabus: <i>Theory</i> Structure and chemical properties of corn, wheat and potato as row material for starch production. Specific production process and unit operation s for starch extraction form different raw material. Quality parameters of products and by products and their application in food and feed production. Chemical and thermal modification of starch and its application as food and technical starches. <i>Practice</i> Extraction of starch from corn in laboratory. Analytical methods for determination of starch in different products, Viscosity of starch form different botanical origin.			
Required Reading: Starch: Chemistry and Technology, Ed. BeMiller J. Whistler R., Elsevier, 2009			
Weekly Contact Hours: 5	Lectures:3	Practical work: 2	
Teaching Methods: Lecture and laboratory work			
Knowledge Assessment (maximum of 100 points):			
Pre-exam obligations	points	Final exam	points
Active class participation		written exam	
Practical work	10	oral exam	30
Preliminary exam(s)	60	
Seminar(s)			
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			