

<b>Study Programme:</b> Food Engineering		
<b>Course Unit Title:</b> Fruit and vegetable processing		
<b>Course Unit Code:</b> O6TKHO1		
<b>Name of Lecturer(s):</b> Full Professor Aleksandra Tepić Horecki, Assistant Professor Zdravko Šumić		
<b>Type and Level of Studies:</b> Undergraduate Academic		
<b>Course Status (compulsory/elective):</b> Compulsory		
<b>Semester (winter/summer):</b> Winter		
<b>Language of instruction:</b> English		
<b>Mode of course unit delivery (face-to-face/distance learning):</b> Face-to-face		
<b>Number of ECTS Allocated:</b> 6		
<b>Prerequisites:</b> None		
<b>Course Aims:</b> The main aim of the course is the formation and education of professionals for working in fruit and vegetable processing plants, as well as in the expertise and educational institutions working in this domain.		
<b>Learning Outcomes:</b> Overcoming the necessary knowledge and education of professionals for work in fruit and vegetable processing plants.		
<b>Syllabus:</b> <i>Theory</i> Classification and main components of fruit and vegetable chemical composition, pigments, pectic substances, fruit processing (frozen, pasteurized fruit, jelly products, dried fruit), vegetable processing (processing of green peas, green bean, sweet corn, carrot, asparagus, cauliflower, mushroom, spinach, paprika, dried vegetable, processing of potato, biological preservation, tomato processing). <i>Practice</i> Introduction to law regulations in the domain of fruit and vegetable products, analyses of fresh fruit and vegetable (as raw materials) and their products, calculations in fruit and vegetable products.		
<b>Required Reading:</b> 1. Niketić-Aleksić G. (1988): Tehnologija voća i povrća (Fruit and Vegetable Technology). Naučna knjiga, Beograd. 2. Niketić-Aleksić G., Vereš M., Zlatković B., Rašković V. (1989): Praktikum za industrijsku preradu voća i povrća (Industrial Processing of Fruit and Vegetable Handbook). Naučna knjiga, Beograd. 3. Vračar Lj. (2012): Tehnologija zamrzavanja voća (Vegetable Freezing Technology). Univerzitet u Novom Sadu, Tehnološki fakultet. 4. Vračar Lj. (2012): Tehnologija zamrzavanja povrća (Fruit Freezing Technology). Univerzitet u Novom Sadu, Tehnološki fakultet. 5. Tepić A. (2012): Bojene materije voća i povrća (Pigments in Fruit and Vegetable). Univerzitet u Novom Sadu, Tehnološki fakultet Novi Sad. 6. Tepić Horecki A. (2019): Tehnologija proizvoda od voća i povrća (Technology of Fruit and Vegetable Products). Tehnološki fakultet Novi Sad, Univerzitet u Novom Sadu.		
<b>Weekly Contact Hours:</b>	<b>Lectures:</b> 3	<b>Practical work:</b> 3
<b>Teaching Methods:</b>		

Lectures and students group work.

**Knowledge Assessment (maximum of 100 points): 100**

<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	5	written exam	
Practical work	25	oral exam	30
Preliminary exam(s)	40	.....	
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.