Course Unit Descriptor

Study Programme: Food Engineering

Course Unit Title: Industrial ready-meal production

Course Unit Code: O7TKHO5

Name of Lecturer(s): Assistant Professor Marija Jokanović

Type and Level of Studies: Undergraduate Academic

Course Status (compulsory/elective): Compulsory

Semester (winter/summer): Summer

Language of instruction: English

Mode of course unit delivery (face-to-face/distance learning): Face-to-face

Number of ECTS Allocated: 6

Prerequisites: None

Course Aims:

Introducing students with technological operations in industrial production of ready-to-eat food, while respecting the principles of good hygiene practice and raw materials preparation steps that affect the quality of the final product.

Learning Outcomes:

Creation of highly educated experts capable of working in the food production industry, as well as in professional, scientific and educational institutions dealing with this issue.

Syllabus:

Theory

Production of soups, sauces and concentrates. Production and storage of dehydrated food. Procedures for shaping, cutting, milling, marinating, softening and breading of raw materials. Production of baby food based on milk, extracts of cereals, vegetables and meat for children of different ages. Home Meal Replacement (HMR). Fast food production process. Production and quality properties of coffee drinks and tea. Food reconstitution, warming up, serving. Specificity of the plants for ready-to-eat food production, determination of critical control points and elements of the HACCP plan.

Practice

Quality control of dehydrated soups, sensory evaluation, determination of sodium - glutamate content, creatinine and sodium chloride. Application of the marinating process for chicken meat preparation. Application of the breading process in the preparation of meat and vegetable products. Determination of baby food quality. Determination of energy value. Analysis of raw and roasted coffee beans. Characteristics and sensory properties of various coffee drinks and tea. Technological calculations and material balances in the production of ready-to-eat foods. Checking the quality and declaration of commercial semi-prepared and prepared meals.

Required Reading:

V. Oluški, "Tehnologija gotovih jela" Tehnološki fakultet, Novi Sad, 1988.

S. Tojagić "Zbirka zadataka iz tehnologije mesa i tehnologije gotovih jela" Tehnološki fakultet Novi Sad, 1986.

M. Gugušević-Đaković “Industrijska proizvodnja gotove hrane”, Naučna knjiga, Beograd, 1989.

J. Popov-Raljić "Tehnologija i kvalitet gotove hrane" Tehnološki fakultet Novi Sad, 1999.

Weekly Contact Hours:	**Lectures:** 2	**Practical work**: 3

Teaching Methods:

Lectures and students group work.			
Knowledge Assessment (maximum of 100 points): 100			
Pre-exam obligations	points	**Final exam**	points
Active class participation	10	written exam	
Practical work	20	oral exam	40
Preliminary exam(s)	30	…….	
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.			