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| Study Programme: Food Engineering |
| Course Unit Title: Quality control in vegetable oils and fats, fruit and vegetable and ready meal technology |
| Course Unit Code: O6KKI2 |
| Name of Lecturer(s): Associate Professor Ranko Romanić, Full Professor Aleksandra Tepić Horecki, Associate Professor Marija Jakanović, Assistant Professor Zdravko Šumić |
| Type and Level of Studies: Undergraduate Academic |
| Course Status (compulsory/elective): Elective |
| 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: 7 |
| Prerequisites: None |
| <p>Course Aims:</p> <p>Education about the influence of technological steps on the quality of semi-, by- and final products, introduction to raw materials, education in the area of regulations and standards and introduction to specific methods for quality control of oils and fats, fruit and vegetable products and ready meals.</p> |
| <p>Learning Outcomes:</p> <p>Overcoming the necessary knowledge and education of professionals for quality control in section of vegetable oils and fats, fruit and vegetable and ready meal technologies.</p> |
| <p>Syllabus:</p> <p><i>Theory</i></p> <p>Technological processes flow diagrams, with critical control points in technologies of edible and refined oils, margarines and mayonnaises and related products. List of the main and limited additions. Parameters and quality criteria of vegetable oils and fats and related products. Regulation. Product description. Classification and main chemical composition of fruits and vegetables: pectic substances, pigments, additives and auxiliary materials in fruit and vegetable processing, and production of fruit juices and nonalcoholic beverages; fruit products, vegetable products, fruit and vegetable juices - basics of processing and quality criteria according to regulations. Flow diagrams with critical control points in technologies of semi-prepared and prepared ready meals from food of plant origin. Parameters and quality criteria of semi-prepared and prepared ready meals. Regulations. Product description.</p> <p><i>Practice</i></p> <p>Examination of the main quality parameters of edible non-refined and refined vegetable oils and fats, margarines and mayonnaises and similar products, fruit and vegetable products and ready meals.</p> |
| <p>Required Reading:</p> <ol style="list-style-type: none"> 1. Romanić, R. (2022): Praktikum iz tehnologije prerade uljarica (Oilseed Processing Technology Practicum), Tehnološki fakultet Novi Sad, Univerzitet u Novom Sadu. 2. Dimić, E. (2005): Hladno ceđena ulja (Cold Pressed Oils), Tehnološki fakultet, Novi Sad, Univerzitet u Novom Sadu. 3. Dimić, E., Turkulov, J. (2000): Kontrola kvaliteta u tehnologiji jestivih ulja (Quality control in edible oil technology), Tehnološki fakultet, Novi Sad, Univerzitet u Novom Sadu. 4. Niketić-Aleksić G. (1988): Tehnologija voća i povrća (Fruit and Vegetable Technology). Naučna knjiga, Beograd. 5. Vračar Lj. (2001): Priručnik za kontrolu kvaliteta svežeg i prerađenog voća, povrća i pečurki i osvežavajućih bezalkoholnih pića (Handbook for Quality Control of Fresh and Processed Fruit, Vegetable and Mushrooms and |

Nonalcoholic Beverages). Tehnološki fakultet, Univerzitet u Novom Sadu.

5. Tepić A. (2012): Bojena materije voća i povrća (Pigments in Fruit and Vegetable). Tehnološki fakultet, Univerzitet u Novom Sadu.

6. Popov-Raljić, J.: Tehnologija i kvalitet gotove hrane (Technology and quality of ready meals) Tehnološki fakultet, Novi Sad, 2000.

7. Gugušević-Đaković, M.: Industrijska proizvodnja gotove hrane (Industrial production of ready meals), Naučna knjiga, Beograd, 1989.

8. Stanković I.: Uslovi upotrebe aditiva, deklarisanje i obeležavanje namirnica, Zakonska regulativa, Ministarstvo za unutrašnje ekonomske odnose državne zajednice SCG, 2004.

Weekly Contact Hours:

Lectures: 4

Practical work: 4

Teaching Methods:

Lectures and students group work.

Knowledge Assessment (maximum of 100 points): 100

| Pre-exam obligations | points | Final exam | points |
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| 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.