

Study Programme: Food Engineering		
Course Unit Title: Technology of juices and nonalcoholic beverages		
Course Unit Code: O7TKHO1		
Name of Lecturer(s): Full Professor Aleksandra Tepić Horecki, Assistant Professor Zdravko Šumić		
Type and Level of Studies: Undergraduate Academic		
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: 6		
Prerequisites: None		
Course Aims: The aim of the course is the introduction of students with modern knowledge in the domain of juices and similar products and education of professionals for working in fruit and vegetable processing plants and in the expertise and educational institutions working in this domain.		
Learning Outcomes: Overcoming the necessary knowledge and education of professionals for work in plants for production of juice and similar products.		
Syllabus: <i>Theory</i> Production, trade and consumption of fruit juices in Serbia, additives and auxiliary materials, fruit and vegetable flavours, pectolytic enzymes and preparations, production of single strength juice, reception, fragmentation, thermal treatment, depectinization, separation, aroma recovery, clarification, filtration, concentration; cloudy juice processing; water for nonalcoholic beverages; production of nonalcoholic beverages. <i>Practice</i> Introduction to law regulations in the domain of juices and similar products, fruit juice laboratory production ; quality control of juices and beverages; calculations in processing of juices and nonalcoholic beverages.		
Required Reading: 1. Šulc D., Ćirić D., Vujičić B., Bardić Ž., Curaković M., Gvozdenović J. (1976): Tehnologija proizvodnje bistrih i kašastih koncentrata od voća i povrća (Technology of Clear and Cloudy Fruit and Vegetable Concentrates). Tehnološki fakultet, Novi Sad. 2. Niketić-Aleksić G. (1989): Tehnologija bezalkoholnih pića (Technology of Nonalcoholic Beverages). Naučna knjiga, Beograd. 3. Vukosavljević P., Veljović M. (2013): Tehnologija voćnih sokova i osvežavajućih bezalkoholnih pića - praktikum. Univerzitet u Beogradu, Poljoprivredni fakultet. 4. Tepić Horecki A. (2019): Tehnologija proizvoda od voća i povrća (Technology of Fruit and Vegetable Products). Tehnološki fakultet Novi Sad, Univerzitet u Novom Sadu.		
Weekly Contact Hours:	Lectures: 3	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	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.