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| **Subject** | **PROCESSES OF FOOD PRESERVATION** | |
| **Type Semester** | **ECTS Code** |
| OBLIGATIVE (O) 4 5 130PFC256 | |
| **Course Lecturer** | Ilmije Vllasaku, Asst. Prof. | |
| **Course Assistant**  **Course Tutor** | Sami Gashi, Asst. Prof. | |
| **Aims and Objectives** | Knowing and applying the theoretical knowledge in practice for the principles breakdown, food conservation methods, ways of conservation with thermal treatment, food conservation with cooling methods, methods of conservation with drying, conservation of foods with concentration or reduction of water activity conservation of food by chemical methods, conservation of biological methods. | |
| **Learning Outcomes** | During this module the student will be recognized and trained after completing the course   * Spoilage of food (causes of physical, chemical, microbiological); * Principles and methods of conservation of food products; * Methods of conservation with thermal treatment, cooling, drying, controlled and modified atmosphere; - Will be trained as for the theoretical and the practical part with experiments; * Determine optimal conditions and optimal methods of conservation of foods. | |
| **Course Content** | **Course Plan Week** | |
| Introduction 1  Food spoilage 2  Food spoilage 3  Food preservation methods 4  Preservation with thermal treatment 5  Cooling preservation 6  Pre Exam 1 7  Drying preservation 8  Preservation by Concentration 9  Preservation with controlled and modified atmosphere 10  Preservation by chemical methods 11  Preservation by biological reservation (fermentation) 12  Preservation by Radiation 13  Pre Exam 2 14  Final Exam 15 | |
| **Literature/References** | 1. Internal Script; 2. Mujić, I., Alibabić, V., Tehnološki procesi konzerviranja hrane, Univerzitetska knjiga, Bihać, 2005; 3. Juhas, E., Metode konzervisanja prehrambenih proizvoda (skripta), Tehnološki fakultet, Novi Sad, 1987; 4. Zoran Herceg. Procesi konzerviranje hrane. Zagreb. 2009; 5. Lovrić, T., Piližota, V., Konzerviranje i prerada voća i povrća, Globus, Zagreb,1994; 6. Heldman, Dennis R. 2011. “Food Preservation Process Design”. Elsevier Applied Science Publishers. San Diego, CA.353 PP; 7. Vega-Mercado, **H.** Gongora-Nieto, M. M., Barbosa-Canovas, B. V., Swanson, B. **G.** (1999) Non-thermal preser vation of liquid foods using pulsed electric fields. U: Rahman, M. S.   (ur.) Handbook oj Food Preservation, Marcel Dekker, New York, 487-520. | |
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