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| **Course** | **TECHNOLOGY OF FOOD FATS AND OILS** | | | |
| Type | Semester | ECTS | Code |
| Obligatory (O) | 6 | 3 | 130TOF356 |
| **Lecturer** | Prof. Asst. Dr..Veton Haziri | | | |
| **Assistant** | Prof. Asst. Dr..Veton Haziri | | | |
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| **Aims and Objectives** | Evaluation of raw material in teknology of fats and oils; preparation of seeds for lagering and production; drying and lagering of seeds; preparation of seeds for processing.  Projecting the department for production of herbal oils.  Olive oil; pumpkin oil; oil flax; soybean oil; crude oil.  Refining of herbal oil; projecting department for oil refining;  Nutrition values of fat and oils.  Lagering, decay of fats and oils.  Animal fats.  Physical properties of solid fats; production procedures of modified fats; margarine; mayonese.  Technologycal projects of department for production of crude oils. | | | |
| **Expected results** | Intention is to help students to gain competences for managing with departments of crude oil production and refined oil production, modified fats and other products from fat and oil technology. Students should be prepared to develop new products, to optimize properties of existing production procedures and to cooperate with the expert team who plan projects of departments i technology of fats and oils. | | | |
| **Content** | **Weekly Schedule** | | | **Java** |
| The Syllabus treatment (Introduction to Food Fats and Oils Technology) | | | 1 |
| Chemical nature of lipids | | | 2 |
| Main sources of fats and oils | | | 3 |
| Main uses of food fats and oils | | | 4 |
| Analytical Parameters | | | 5 |
| Physical Properties | | | 6 |
| Colloquium 1 | | | 7 |
| Chemicaal Properties | | | 8 |
| Extraction and modification processes | | | 9 |
| Rafination of oil | | | 10 |
| Neutralisation, winterization and desodoration | | | 11 |
| Olive, olive oil and the technology of olive oil | | | 12 |
| Food fats and oils processing | | | 13 |
|  | Colloquium 2 | | | 14 |
|  | Final test | | | 15 |
| **Literature/References** | **Literatura bazë:**  - O’Bien,R.D.,Farr,W.,Wan,P.J.(2000) Introduction to Fats and Oils Technology, ed.2., AOCS Press, Champaign, SAD.  -Bokisch,M.(1998) Fats and Oils handbook, AOCS Press, Champaign, SAD | | | |
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