

<b>Study programme:</b> Food Technology			
<b>Type and level of study:</b> Master Academic Studies (60 ESPB ) - second cycle			
<b>Course title:</b> Technological processes in bakery and pasta making			Code: MIT27
<b>Lecturer:</b> Associate Prof. Marko Petković, Ph. D.			
<b>Language of instruction:</b> English			
<b>ECTS credits:</b> 5			
<b>Prerequisite:</b> /			
<b>Semester:</b> autumn			
<b>Course objective</b> Kwnoledge about wheat processing, storage, and processing. Getting to know the production of flour from hard and soft wheat. New technological solutions in the production of flour with an emphasis on getting to know methods of production of special flours. Acquaintance with quality control of raw materials, methods, preparation and warehouse control, control of the production process itself and finished products..			
<b>Learning outcomes</b> Acquaintance with new technological solutions in the processing and preparation of special types of flour, so that students should be able to practically solve problems, and organize and control production.			
<b>Course contents</b> <i>Theoretical instruction</i> Getting to know the quality of soft and hard wheat. Defining the necessary additions about quality raw materials, to obtain the required quality of the final product. Technological solutions for producing flour from hard and soft wheat. Ways and places of adding enhancers in terms of quality correction input raw materials. Preparation and calculation for obtaining special types of flour. Ways of packing a storage condition of finished products. Familiarization with the preparation of documents accompanying the final product. <i>Practical instruction</i> Obtaining different types of flour and finished products, analysis of intermediate products, and analysis of finished products.			
<b>Literature</b> 1. Pylar E. J., Gorton L. A. (2009). Baking science and technology, 4thEd., Sosland Pub CoPublication, USA. 2. Cauvain S. P, Young L. S. (2006): Baked Products: Science, Technology and Practice, Blackwell Publishing, UK. 3. Simpson B. K. (2012): Food Biochem istry and Food Processing, Second Edition, Wiley-Blackwell, John Wiley & Sons, Inc.			
<b>Hours of active teaching:</b> 2+0+2		<b>Theoretical:</b> 2×15=45	<b>Practical:</b> 2×15=30
<b>Teaching methods</b> • Interactive teaching, using video presentations. • Individual consultations related to problems arising in theoretical and practical classes, and laboratory exercises.			
<b>Assessment (maximum points 100)</b>			
<b>Examination requirements</b>	points	<b>Final exam</b>	points
Class participation	5	Written exam	
Practical participation sessions/tests	10	Oral exam	55
Class tests	30		
Practical tests			
Other			
<b>Grading system</b>			
<b>Grade</b>	<b>ECTS</b>	<b>Description</b>	
10	91-100	Excellent	
9	81-90	Exceptionally good	
8	71-80	Very good	
7	61-70	Good	
6	51-60	Passing	