

Study programme: Food Technology			
Type and level of study: Bachelor's degree (240 ECTS) – First cycle			
Course title: <i>Technology of bread, bakery and pasta products</i>			Code: TD6
Lecturer: Associate Prof. Marko Petković, Ph. D.			
Language of instruction: English			
ECTS credits: 5			
Prerequisite: /			
Semester: summer			
Course objective Acquiring scientific knowledge about raw materials (different types of flour, biochemical and chemical ingredients for dough growth, additives, special fats, etc.) necessary for the production of bread, bakery, and pasta products. Education and training of students to independently manage the technological processes of production of bread, bakery and pasta products in plants, applying certain acquired technological knowledge.			
Learning outcomes Acquiring the knowledge required for independent management and management of the production process of bread, bakery, and pasta products. Training in the use of various control methods of the technological processes of the production of bread, bakery, and pasta products, as well as finished products.			
Course contents <i>Theoretical instruction</i> Studying and defining the quality of basic and additional raw materials and the production process of bread, bakery, and pasta raw materials. Theoretical foundations of the function of the basic ingredients of the dough for various types of bread, pastries, and pasta. The specifics of the technological process of manufacturing these types of products and the assessment of the quality of basic raw materials and finished products. Physical, chemical, and biochemical changes in the dough during the technological process of preparation, processing, and final shaping of different types of bread, bakery and pasta products. The influence of technological process conditions on the quality of the finished product. Characteristics of equipment for processing bread, bakery, and pasta products. <i>Practical instruction</i> Analysis and determination of the quality of raw materials for the production of bread, bakery, and pasta, as well as the finished product. Sensory evaluation of the finished product. Production of bread, bakery, and pasta products in laboratory conditions. Industrial exercises.			
Literature 1. Auerman L. J.: Tehnologija pekarske proizvodnje, prevod, Tehnološki fakultet, Novi Sad, 1988. 2. Kaluđerski G., Filipović N.: Metode ispitivanja kvaliteta žita, brašna i gotovih proizvoda, Tehnološki fakultet, Novi Sad, 1998. 3. Pyler E.J., Gorton L.A.: Baking Science and Technology, Vol.1 (2008) Sosland Publ. Company, Kansas City, USA. 4. Kruger J.E., Matsuo R.B., Dick J.W.: Pasta and Noodle Technology, AACC Inc. St. Paul Minn. USA, 2006. 5. Žeželj, M.: Tehnologija žita i brašna – knjiga 2, Glas javnosti, Beograd, 2005.			
Hours of active teaching: 3+0+2	Theoretical: 3×15=45	Practical: 2×15=30	
Teaching methods • Interactive teaching, using video presentations. • Individual consultations related to problems arising in theoretical and practical classes, and laboratory exercises.			
Assessment (maximum points 100)			
Examination requirements	points	Final exam	points
Class participation	5	Written exam	
Practical participation sessions/tests	5	Oral exam	45
Class tests	30		
Practical tests	15		
Other			
Grading system			
Grade	ECTS	Description	
10	91-100	Excellent	
9	81-90	Exceptionally good	

8	71-80	Very good
7	61-70	Good
6	51-60	Passing