

<b>Study programme:</b> Food Technology			
<b>Type and level of study:</b> Master Academic Studies (60 ESPB) - second cycle			
<b>Course title:</b> <i>Technology of candy and flour-confectionery products</i>			Code: MIT19
<b>Lecturer:</b> Associate Prof. Marko Petković, Ph. D.			
<b>Language of instruction:</b> English			
<b>ECTS credits:</b> 6			
<b>Prerequisite:</b> /			
<b>Semester:</b> autumn			
<b>Course objective</b> The acquisition of knowledge regarding novel raw materials and their integration into contemporary confectionery and flour-based products is essential for advancing manufacturing processes. The exploration of innovative technological solutions in the production of candy and flour-confectionery items, designed to enhance product quality, nutritional content, and processing efficiency. Mastering the appropriate control and monitoring methods throughout the production process and for finished products is crucial. Enabling effective oversight, ensures compliance with quality standards, and facilitates problem-solving in real-world settings, supporting the development of high-quality, innovative confectionery and flour-based products.			
<b>Learning outcomes</b> Learning outcomes include: acquiring knowledge of novel raw materials and their application in modern candy and flour-confectionery production; understanding innovative technological solutions to improve product quality and processing efficiency; mastering control and monitoring techniques for production processes and finished products to ensure quality compliance; and developing problem-solving skills for real-world manufacturing challenges. Preparing students for effective management and innovation in the confectionery industry, emphasizing practical and scientific proficiency required to produce high-quality, nutritionally enhanced products.			
<b>Course contents</b> <i>Theoretical instruction</i> This course covers the utilization of novel raw materials and contemporary methods in the production of candy and flour-confectionery products. It encompasses the preparation techniques, along with packaging, storage, and transportation protocols essential for maintaining product integrity. Additionally, it addresses advanced technological solutions for manufacturing, shaping, and forming finished confectionery products, as well as their packaging and storage. The curriculum also includes training on the preparation and management of quality control documentation, ensuring compliance with industry standards and facilitating effective quality assurance throughout the production process. <i>Practical instruction</i> This component involves the comprehensive analysis of raw materials utilized in the production of candy and flour-confectionery products, as well as the systematic evaluation of the quality and characteristics of finished products. Practical laboratory and industrial exercises are incorporated to provide hands-on experience in applying analytical techniques, ensuring product quality, safety, and compliance with industry standards. These activities enable students to develop proficiency in both theoretical and practical aspects of raw material assessment and finished product verification within confectionery manufacturing environments.			
<b>Literature</b> 1. L. Goldoni (2004.): Tehnologija konditorskih proizvoda: bomboni. Kugler, Zagreb. 2. Pajin, B. (2009): Praktikum iz tehnologije konditorskih proizvoda. Tehnološki fakultet, Novi Sad. 3. Pajin, B. (2014): Tehnologija čokolade i kakao proizvoda. Tehnološki fakultet, Novi Sad. 4. Beckett, S., Mark, S., Ziegler, G. R. (2017): Beckett's Industrial Chocolate Manufacture and Use, 5 <sup>th</sup> Edition, Wiley-Blackwell, ISBN: 978-1-118-78014-5. 5. Manley, D. (2011). Technology of biscuits, crackers and cookies. 4 <sup>th</sup> Ed., CRC, USA 6. Petković, M. (2021). Tehnologija čokolade i kakao proizvoda (praktikum). Agronomski Fakultet, Čačak.			
<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	