

<b>Study programme:</b> Food Technology			
<b>Type and level of study:</b> Master Academic Studies (60 ESPB ) - second cycle			
<b>Course title:</b> Technology of candy and flour-confectionery products			Code: MIT19
<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> Acquiring knowledge about the possibility of using new raw materials and their use in the modern production of candy and flour- onfectionery products. New technological solutions in the production of candy and flour-confectionery products. Acquaintance with appropriate control monitoring methods production process and finished products.			
<b>Learning outcomes</b> Training for independent or team organization, management, control, and technological design processes in the field of production of candy and flour-confectionery products by application of scientific and professional knowledge.			
<b>Course contents</b> <i>Theoretical instruction</i> New raw materials and modern procedures in the production of candy and flour-confectionery products. Method of preparation, packaging, storage, and transport. Technological solutions in the production of candy and flour and confectionery products, along with the shaping and forming of the finished product, packaging, and storage. Preparation of documentation in the quality department. <i>Practical instruction</i> Analysis of raw materials for the production of candy and flour-confectionery products and analysis of finished products. Laboratory and industrial exercises.			
<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	