Faculty of Metalurgy and Technology / CHEMICAL TECHNOLOGY / FRUIT AND VEGETABLE PROCESSING TECHNOLOGY

Course:	FRUIT AND VEGETABLE PROCESSING TECHNOLOGY			
Course ID	**Course status**	**Semester**	**ECTS credits**	**Lessons** (Lessons+Exercises+Laboratory)
12296	Optional	3	6	2+1+1
Programs	CHEMICAL TECHNOLOGY			
Prerequisites	There are no requirements for registering and listening to the subject			
Aims	Acquaint students with the technological properties of fruit			
Learning outcomes	It describes the technological processes of the production of processed fruits and vegetables. Determines auxiliary raw materials and auxiliary materials for obtaining finished products from fruits and vegetables. It applies different methods of canning finished products from fruits and vegetables. It determines the best packaging for storing and placing processed fruits and vegetables			
Lecturer / Teaching assistant	Prof. dr Aleksandar Odalović			
Methodology	Lectures, exercises, seminar work, colloquiums and final work			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	Organization of supply of fruit and vegetables for processing and control of raw materials during reception			
I week exercises	Auxiliary raw materials			
II week lectures	Auxiliary raw materials for fruit and vegetable processing			
II week exercises	Auxiliary materials			
III week lectures	Fruit and vegetable products - semi-processed products			
III week exercises	Nutritional value of fruits and vegetables			
IV week lectures	Proizvodi od voća i povrća – gotovi proizvodi sa relativno niskim sadržajem suve materije			
IV week exercises	Organoleptic properties of fruits and vegetables			
V week lectures	Fruit and vegetable products			
V week exercises	Changes in fruits and vegetables during ripening			
VI week lectures	Colloquium I			
VI week exercises	Changes in fruits and vegetables after picking			
VII week lectures	Vegetable products			
VII week exercises	Changes in fruits and vegetables during processing under the influence of water			
VIII week lectures	Vegetable processing technology			
VIII week exercises	Changes in fruits and vegetables during processing under the influence of oxygen			
IX week lectures	Biologically preserved vegetables			
IX week exercises	Changes in fruit during processing under the influence of heat			
X week lectures	Pasteurized marinated vegetables			
X week exercises	Packaging for processed fruit			
XI week lectures	Dried vegetables			
XI week exercises	Packaging for processed vegetables			
XII week lectures	Production of alcoholic beverages			
XII week exercises	The quality of raw materials for the production of alcoholic beverages			
XIII week lectures	Colloquium II			
XIII week exercises	The quality of raw materials for the production of finished vegetable products			
XIV week lectures	Production of non-alcoholic beverages			

XIV week exercises	Types of juices and their quality
XV week lectures	The most important centers and factories for processing fruits and vegetables in Montenegro.
XV week exercises	Visit to a fruit and vegetable processing factory
Student workload	

Per week	**Per semester**
6 credits x 40/30=8 hours and 0 minuts 2 sat(a) theoretical classes 1 sat(a) practical classes 1 excercises **4 hour(s) i 0 minuts** of independent work, including consultations	Classes and final exam: **8 hour(s) i 0 minuts x 16 =128 hour(s) i 0 minuts** Necessary preparation before the beginning of the semester (administration, registration, certification): **8 hour(s) i 0 minuts x 2 =16 hour(s) i 0 minuts** Total workload for the subject: **6 x 30=180 hour(s)** Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) **36 hour(s) i 0 minuts** Workload structure: **128 hour(s) i 0 minuts (cources), 16 hour(s) i 0 minuts (preparation), 36 hour(s) i 0 minuts (additional work)**
Student obligations	Students are required to attend classes, do seminar work, do all laboratory and field exercises, do both colloquiums and the final exam.
Consultations	Weekly in agreement with students.
Literature	Niketić-Aleksić G (1982): Tehnologija prerade voća i povrća, Poljoprivredni fakultet. Beograd - Zlatković i Bukvić (2000): Tehnologija prerade voća. Poljoprivredni fakultet. Beograd -Zlatković B (2003): Tehnologija prerade i čuvanja voća. Poljoprivredni fakultetet. Beograd
Examination methods	Forms of knowledge testing and assessment: - Attendance and activity in class: 5 points - Seminar work: 5 points - Colloquium: (2 x 20) 40 points - Final exam: 50 points
Special remarks	Lectures are conducted in the classroom and on the field
Comment	Does not have

Grade:	F	E	D	C	B	A
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points