



Course catalogue

TTF-NUT101 Raw materials in the food industry

| | |
|--------------------|--|
| Programme | Nutrition |
| Level | Bachelor's programme |
| Academic year | I year |
| Semester | Autumn Semester |
| ECTS credits | 6 credits |
| Lecturers | Ass. Prof. Daniela Nikolovska Nedelkoska, PhD Ass. Prof. Tatjana Kalevska, PhD |
| Language | Macedonian |
| Objective | The aim of the program is for students to gain knowledge about the basic raw materials from plant and animal origin used in the food industry. |
| Content | Nutritional characteristics and significance of raw materials from animal origin. Production and properties of milk. Factors that determine the quality and safety of milk. Structure, composition and properties of meat. Post mortal and biochemical changes in meat. Nutritional characteristics of fish meat. Structure, composition and properties of eggs. |
| Learning materials | Reading from the primary literature are referenced in class and posted to the course website. |