



Course catalogue

TTF-PB209 Technology of cereals, bread and bakery products

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	II year
Semester	Spring Semester
ECTS credits	5 credits
Lecturers	Ass. Prof. Viktorija Stamatovska, PhD
Language	Macedonian
Objective	Acquiring a basic knowledge on: - cereals and their properties; cereal processing; main cereal products and production methods; - various classes of bakery products, their manufacture and quality aspects.
Content	The teaching strategies will include lectures, practical demonstrations, class discussion and practical bakery work. The students will be encouraged to undertake market research by visiting bakeries, supermarkets, web sites and the library. Topics: Types of cereals as raw materials for foodstuffs. Technologies for flour production (Milling and separating; Milling products and different classifications). Technologies for starch production (Raw materials for starch production; Cereal starch production; Starch products and their use in the food industry). Technologies for production of bakery products (Bread production; Production of selected bakery products). Pasta products. Determining the quality parameters.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.