



## Course catalogue

### TTF-PB303 Technology of fruits and vegetables

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	III year
Semester	Autumn Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Viktorija Stamatovska, PhD
Language	Macedonian

Objective	Introduction to the properties of fruits and vegetables, principles and methods of processing and technological procedures for obtaining certain fruit and vegetable products.
Content	The teaching strategies will include lectures, practical demonstrations videos, projects and class discussion. The students will be encouraged to undertake market research by visiting supermarkets, web sites and the library. Representative topics: Composition and nutritive value of fruits and vegetable; Quality requirements of raw materials for processing; Primary processing; Types of conservation of fruits and vegetables. Manufacture of fruit products (pulp, purees & paste, juices, concentrates, nectars & syrups, jams, jellies and marmalades, candied & crystallized fruits, dried fruits, frozen fruits). Manufacture of vegetable products (sauce, puree, paste & ketchup, juices, dried vegetables, canned vegetables, frozen vegetables).
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.