



Course catalogue

TTF-PB306 Fats and oils technology

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	III year
Semester	Autumn Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Dr.sc. Vezirka Jankuloska
Language	Macedonian
Objective	Course objectives are for the student to have knowledge of oil and fats technology. Studying ways and opportunities for getting a new product with good sustainability and stability.
Content	Definition of lipids. Characteristics and health effects of lipids. Processing of oilseeds. Vegetable oils in food technology. Composition, properties and uses. Refined and unrefined edible oil. Production of olive edible oil. Production of pumpkin seed oil. Hydrogenation and production of hydrogenated products. Production of margarine. Mayonnaise production. Lipids as functional foods. Sustainability and stability of fats and oils.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.