



## **Course catalogue**

### **TTF-PB401 Technology of sugar and confectionery products**

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	III year
Semester	Spring Semester
ECTS credits	5 credits
Lecturers	Ass. Prof. Viktorija Stamatovska, PhD
Language	Macedonian

Objective	The objective of this course is to enable students to provide knowledge on sugar production process and gain knowledge about technological procedures for the production of various confectionery products.
Content	The teaching strategies will include lectures, practical demonstrations, videos and class discussion. The students will be encouraged to undertake market research by visiting confectionery shops, supermarkets, web sites and the library. The course comprises the following parts: Production of sugar from sugar beets. Types of confectionery. Raw materials for confectionery manufacture. Technology for the manufacture of confectionery products (cocoa & chocolate, biscuits, cookies & cracker, candy, locum, halva).
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.