



Course catalogue

NUT_II_ZA 05 Selected topics of food technology and novel food

Programme	Food safety and quality management
Level	Master's programme
Academic year	I year
Semester	Autumn Semester
ECTS credits	8 credits
Lecturers	Ass. Prof. Viktorija Stamatovska, PhD Ass. Prof. Tatjana Kalevska, PhD Ass. Prof. Vezirka Jankuloska, PhD
Language	Macedonian
Objective	The objectives of the course are: - To impart knowledge of various areas related to food technology; - To familiarize the students about the processing techniques of cereals & oilseeds, fruits & vegetables, meat & milk; - To develop new food products (novel foods) which are nutritionally and economically viable.
Content	This is a course providing an overview of food technology. A section is devoted to the creation of novel foods. A range of topics will be covered including: plant foodstuff processing (fruits & vegetables processing; bakery & confectionary technology; oilseeds technology; technology for the production of certain alcoholic beverages), animal foodstuff processing (technology of milk & milk products; technology of meat & meat products). The course also will be covered the recent and emerging engineering and technological innovations for novel food products manufacturing. The teaching strategies will include lectures, videos, projects and class discussion.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.