



## Course catalogue

# UKBH II-IZ02 Contemporary methods of food control

Programme	Food safety and Quality management
Level	Master's programme
Academic year	I year
Semester	Autumn Semester
ECTS credits	6 credits
Lecturers	Prof. d-r Gorica Pavlovska, PhD
Language	Macedonian

Objective	Advancing knowledge about contemporary methods and approach in the analysis of various food products.
Content	Food quality control with instrumental methods. The most important spectroscopic methods for determining the qualitative and quantitative composition and structure of food. Lambert - Berry Law. Preparation of samples for analysis. Principles and use of: UV-VIS spectroscopy, Atomic absorption and atomic emission, Chromatographic methods (gas and liquid chromatography), Mass spectroscopy, IR spectroscopy, NMR spectroscopy.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.