



Course catalogue

UKBH II-IZ05 Fats and oils from selected crops

Programme	Food safety and Quality management
Level	Master's programme
Academic year	I year
Semester	Autumn Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Dr.sc. Vezirka Jankuloska Prof. Dr.sc. Gorica Pavlovska
Language	Macedonian / English
Objective	Course objectives are for the student to have a broad awareness of selected oilseeds crops for obtaining products with high fatty acid content and studying the possibilities of preserving or continuing their quality.
Content	Advanced level of knowledge for selected oilseeds and application for the production of fats and oils. Structure and properties of fats and oils. Features and knowledge of oils from selected crops (sunflower, hazelnut, almond, nut, olive, pumpkin seeds ...). Contemporary achievements of the technology for production of oil from selected crops with characteristic composition and preservation of bioactive components. Products with high content of fats and oils (margarine, mayonnaise, spreads and salad creams ...). Control of the quality of oils and fats. Oxidative stability of oils and fats. Application of spices and aromatic herbs to products with high content of fats and oils and their impact on quality. Essential oils from selected crops. Legislation of oils and fats and their products.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.