



Course catalogue

UKBH II-ZA02 Selected topics of food technology and biotechnology

Programme	Food safety and quality management
Level	Master's programme
Academic year	I year
Semester	Autumn Semester
ECTS credits	8 credits
Lecturers	Ass. Prof. Dr. Daniela Nikolovska Nedelkoska Ass. Prof. Dr. Viktorija Stamatovska Assoc. Prof. Dr. Tatjana Kalevska
Language	Macedonian
Objective	The objectives of the course are: - To impart knowledge about the science and techniques in Food technology and Biotechnology; - To familiarize the students with processing techniques of cereals & oilseeds, fruits & vegetables, meat & milk.
Content	- Bioprocesses in food production. Application of enzymes and microorganisms in industrial practice. Fermentation technology. - Plant foodstuff processing (Fruits and vegetables processing; Bakery and confectionary technology; Oilseeds technology; Technology for the production of certain alcoholic beverages), - Animal foodstuff processing (Technology of milk and milk products; Technology of meat and meat products). 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.