

COURSE OUTLINE

(1) GENERAL

SCHOOL	FOOD AND NUTRITIONAL SCIENCES		
ACADEMIC UNIT	FOOD SCIENCE AND HUMAN NUTRITION		
LEVEL OF STUDIES	BACHELOR OF SCIENCE		
COURSE CODE	3585	SEMESTER	6 th
COURSE TITLE	LABORATORY OF FOOD ENGINEERING		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>		WEEKLY TEACHING HOURS	CREDITS
Lectures and laboratory experiments		4	4
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Field of Science		
PREREQUISITE COURSES:	Mathematics, Principles of Food Engineering, Unit Operations in Food Processing, Plant Design and Equipment for the Food Industries, Food Preservation		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No		
COURSE WEBSITE (URL)	https://w1.aua.gr/etda/en/courses/laboratory-of-food-engineering/		

(2) LEARNING OUTCOMES

<p>Learning outcomes The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</p> <p>Consult Appendix A</p> <ul style="list-style-type: none"> • Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area • Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B • Guidelines for writing Learning Outcomes
<p>The learning objectives of this module are the following:</p> <ol style="list-style-type: none"> 1. Teaching of main principles of basic unit operations employed in industrial food processes 2. Carry out practical work in the laboratory in order to learn the main operational characteristics of various unit operations employed in industrial food processes

3. Processing of data and numerical estimation of specific parameters based on the data that will be collected during the operation of each unit operation
4. Applications and examples of operation of different equipment using case-specific examples of food processes

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology	Project planning and management
Adapting to new situations	Respect for difference and multiculturalism
Decision-making	Respect for the natural environment
Working independently	Showing social, professional and ethical responsibility and sensitivity to gender issues
Teamwork	Criticism and self-criticism
Working in an international environment	Production of free, creative and inductive thinking
Working in an interdisciplinary environment
Production of new research ideas	Others...

- Search, analyze and synthesize data and information
- Assays carried out in groups of students

(3) SYLLABUS

- 1-2. Practical case study in the laboratory in heat transfer using various types of heat exchangers.
- 3-4. Practical case study in the laboratory using a spray dryer.
- 5-6. Practical case study in the laboratory regarding the production of different types of foods through the application of mixing of ingredients, heating, cooling and pasteurization.
- 7-9. Practical case study in the laboratory regarding concentration of a liquid food through evaporation using a two-stage evaporator.
- 10-11. Practical case study in the laboratory regarding ultrafiltration and reverse osmosis as two of the basic membrane technologies employed in the food industry.
- 12-13. Practical case study in the laboratory regarding the operation of a centrifugal pump.

(4) TEACHING and LEARNING METHODS - EVALUATION

DELIVERY <i>Face-to-face, Distance learning, etc.</i>	Laboratory: Practical case study in the laboratory regarding the operation of various units.	
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i>		
TEACHING METHODS <i>The manner and methods of teaching are described in detail.</i>	Activity	Semester workload

<p>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</p> <p>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</p>	Laboratory classes	36
	Group assay	40
	Autonomous study	24
	Course total	100
STUDENT PERFORMANCE EVALUATION		
<p>Description of the evaluation procedure</p> <p>Language of evaluation, methods of evaluation, summative or conclusive, multiple-choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</p> <p>Specifically defined evaluation criteria are given, and if and where they are accessible to students.</p>		
<p>I. Performance during the laboratory exercise implementation (20-40%) II. Technical report (20-40%) II. Oral examination (20-40%)</p>		

(5) ATTACHED BIBLIOGRAPHY

<p>- Suggested bibliography:</p> <ol style="list-style-type: none"> 1. Cortez Vieira MM, and Ho P (eds), 2008. Experiments in Unit Operations and Processing of Foods. Volume 5 of ISEKI-Food series, Springer, pp. 210. 2. Rizvi, SSH, Gauri S. Mittal GS, 1992. Experimental Methods in Food Engineering, Springer, pp.289. 3. Singh PR and Erdogdu F, 2004. Virtual Experiments in Food Processing, RAR Press, pp. 126. 4. McCabe, Smith and Harriott, 2002. Unit Operations of Chemical Engineering, 6th edition, Εκδόσεις Tziola, Θεσσαλονίκη, 2015 (μετάφραση). 5. Singh, P.R. and Heldman, D.R., 2014. Introduction to Food Engineering. 5th Edition. Επιστημονικές Εκδόσεις Παρισιάνου Α.Ε., Αθήνα, 2019 (μετάφραση). <p>- Related academic journals:</p> <ol style="list-style-type: none"> 1. Food Packaging and Shelf Life (Elsevier) 2. Packaging Technology and Science (Wiley)
