

COURSE OUTLINE

1. GENERAL

SCHOOL	FOOD AND NUTRITIONAL SCIENCES		
ACADEMIC UNIT	FOOD SCIENCE AND HUMAN NUTRITION		
LEVEL OF STUDIES	BACHELOR OF SCIENCE		
COURSE CODE	1660	SEMESTER	7 th
COURSE TITLE	TECHNOLOGY OF FOODS OF PLANT ORIGIN		
INDEPENDENT TEACHING ACTIVITIES		WEEKLY TEACHING HOURS	CREDITS
<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>			
Lectures and laboratory experiments		5	5
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Specialised general knowledge		
PREREQUISITE COURSES:	Food Microbiology, Food Engineering, Food Chemistry, Statistics, Unit Operations in Food Engineering, Food Preservation, Food Plant Design and Equipment		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No		
COURSE WEBSITE (URL)			

2. LEARNING OUTCOMES

<p>Learning outcomes</p> <p><i>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.</i></p> <p>Consult Appendix A</p> <ul style="list-style-type: none"> • <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area</i> • <i>Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B</i> • <i>Guidelines for writing Learning Outcomes</i>
<p>The course material includes Methods of preservation and processing of food of plant and animal origin (citrus fruits, stone fruits, tomatoes, legumes, potatoes, cereals, olive, etc. Properties and packaging honey. Flow charts for selective fruit and vegetables processing. Upon successful completion of this course the student will gain knowledge and become familiar with the technology and production of the main products of plant origin.</p>
<p>General Competences</p> <p><i>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?</i></p>

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

3. SYLLABUS

<ol style="list-style-type: none"> 1. Course Structure/Requirements. Introduction. 2. Table olives technology (olive varieties, trade preparations, processing, packaging, preservation). 3. Olive oil technology. 4. Industrial processing of tomato. 5. Fruit processing. Technology of canned peaches. Flowchart of apricot juice production. 6. Vegetable processing. Technology of canned and frozen peas 7. Citrus processing. Production and technology of orange juice. 8. Technology of jam production. 9. Manufacturing technology of honey. (Definition and origin, characteristics, equipments and processing line, quality). 10. Cereal technology. Milling wheat - Flour properties. 11. Bread manufacturing technology. Gluten-free products. 12. Technology of pastry products - Effect of flour properties. 13. Selected topics presented by the students. <p>The above lectures will be complemented with laboratory experiments on the following topics:</p> <ol style="list-style-type: none"> 1. Sensory evaluation of olive oil and table olives. 2. Production and determination of quality parameters of tomato ketchup. 3. Jam production. 4. 4. Preparation and determination of quality parameters of bakery products (e.g., cookies)

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY <i>Face-to-face, Distance learning, etc.</i>	Face-to-face In class teaching (power point presentations) Laboratory exercises in teams Term paper (in teams)
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i>	In class teaching (power point presentations) Laboratory exercises in teams Term paper (in teams)

	Student contact electronically												
<p style="text-align: center;">TEACHING METHODS</p> <p><i>The manner and methods of teaching are described in detail. 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.</i></p> <p><i>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</i></p>	<table border="1"> <thead> <tr> <th style="text-align: center;">Activity</th> <th style="text-align: center;">Semester workload</th> </tr> </thead> <tbody> <tr> <td>Lectures</td> <td style="text-align: center;">38</td> </tr> <tr> <td>Laboratory meetings</td> <td style="text-align: center;">16</td> </tr> <tr> <td>Term paper</td> <td style="text-align: center;">33</td> </tr> <tr> <td>Personal study</td> <td style="text-align: center;">38</td> </tr> <tr> <td>Course total</td> <td style="text-align: center;">125</td> </tr> </tbody> </table>	Activity	Semester workload	Lectures	38	Laboratory meetings	16	Term paper	33	Personal study	38	Course total	125
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<p style="text-align: center;">STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>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</i></p> <p><i>Specifically defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>I. Final written examination (60% of the final course grade) that includes:</p> <ul style="list-style-type: none"> ➤ Multiple choice questions or Right/Wrong questions ➤ Short answer questions ➤ Judgment questions ➤ Flow charts of product processing. <p>II. Term paper (40%)</p>												

5. ATTACHED BIBLIOGRAPHY

<p>- Suggested bibliography:</p> <ul style="list-style-type: none"> ➤ ΚΑΡΑΟΥΛΑΝΗΣ Γ.Δ. 2007. ΤΕΧΝΟΛΟΓΙΑ ΕΠΕΞΕΡΓΑΣΙΑΣ ΟΠΩΡΟΚΗΠΕΥΤΙΚΩΝ, ΕΚΔΟΣΕΙΣ ΣΤΑΜΟΥΛΗΣ Α.Ε., ΑΘΗΝΑ. ➤ ΒΑΣΙΛΑΚΑΚΗΣ Μ. 2010. ΜΕΤΑΣΥΛΛΕΚΤΙΚΗ ΦΥΣΙΟΛΟΓΙΑ ΜΕΤΑΧΕΙΡΙΣΗ ΟΠΩΡΟΚΗΠΕΥΤΙΚΩΝ ΚΑΙ ΤΕΧΝΟΛΟΓΙΑ. 2Η ΕΚΔΟΣΗ, ΚΔΟΣΕΙΣ ΓΑΡΤΑΓΑΝΗΣ, ΘΕΣΣΑΛΟΝΙΚΗ. <p>- Related academic journals:</p> <ul style="list-style-type: none"> ➤ Quality Assurance and Safety of Crops & Foods (Wiley)
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