

COURSE DESCRIPTION

Title: Food Technology
Lecturer: Efstathios Panagou, Professor AUA

Compulsory
Elective
Autumn
Spring

COURSE GOALS

The course provides basic knowledge to several aspects of Food Science and Technology. Specifically, it introduces the basic principles of food processing technologies, food chemistry, food microbiology/hygiene, food safety, and food preservation. It also provides basic knowledge in food quality assessment using rapid and non-invasive techniques. In the end of semester the student will have acquired knowledge and understanding of basic topics and recent trends and developments in the field of Food Science.

COURSE CONTENTS

<i>Unit</i>	<i>Hrs</i>
1. Introduction – Definitions - Terminology	3
2. Food Processing	7
3. Food Preservation	7
4. Food Engineering	3
5. Food Microbiology	4
6. Hygiene and Food Safety	3
7. Latest Trends in Food Science	3
8. Latest Methods in Food Quality Assessment	3

TEACHING METHOD

HOURS

Taught	33	
Seminar	3*	No of pers. assignments
Collaboration with lecturer		
Laboratory		No of group assignments
TOTAL:		

EXAMINATION

Weight

Written exam	60%
Orals	20%
Pers assignmts	
Group assignts	20%
TOTAL:	100%

BIBLIOGRAPHY

- Adams, M.R., Moss, M.O., McClure, P., 2016. Food Microbiology, 4th Edition, Royal Society of Chemistry, Cambridge.
- UK.Fellows, P.J., 2016. Food Processing Technology: Principles and Practice, 4th Edition, Woodhead Publishing, Ltd., Cambridge, UK.
- Arvanitoyannis, I.S., Stratakos, A.C., 2011. Food Processing and Packaging Technologies. University Studio Press, Thessaloniki, Greece.

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