

COURSE DESCRIPTION

Title: General Topics in Food Technology

Lecturer: Efsthathios Z. Panagou, Professor AUA

Compulsory ☐

Elective ☒

Winter ☒

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

Unit	Hours
1. Introduction – Definitions – Terminology in Food Science	3
2. Food Processing	7
3. Food Preservation	7
4. Food Engineering	3
5. Food Microbiology	4
6. Hygiene and Food Safety	3
7. Recent Trends in Food Science	3
8. Innovative Methods in Food Quality Assessment	3

TEACHING METHOD

HOURS

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

EXAMINATION

Weight

Written exam	60%
Orals	20%
Individual assignments	
Group assignments	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., Stratakis, A.C., 2011. Food Processing and Packaging Technologies. University Studio Press, Thessaloniki, Greece.

Γαβάρης, Ι., Μποζιάρης, Ι., Γκιαούρης, Ε., 2021. Μικροβιολογία Τροφίμων. 1η Ελληνική Έκδοση, Εκδόσεις Δίσιγμα, Αθήνα.

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