COURSE OUTLINE

1. GENERAL

SCHOOL	School of Applied Economics and Social Sciences		
ACADEMIC UNIT	Department of Agricultural Economics and Rural Development-MBA Food & Agribusiness		
LEVEL OF STUDIES	Postgraduate		
COURSE CODE	**410005**	**SEMESTER**	**1st**
COURSE TITLE	**Food Technology**		

INDEPENDENT TEACHING ACTIVITIES *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*	**WEEKLY TEACHING HOURS**	**CREDITS**
Lectures	3	4
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).		

COURSE TYPE *general background, special background, specialised general knowledge, skills development*	Special background
PREREQUISITE COURSES:	Food microbiology, Food chemistry, Food Engineering
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No
COURSE WEBSITE (URL)	http://mba.aua.gr/en/category/education/courses/

2. LEARNING OUTCOMES

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.

Consult Appendix A

- *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*

It is an introductory course in selected subjects of food science and technology providing basic knowledge of food chemistry, food microbiology, food engineering, food processing and preservation. In addition, the student will be able to apprehend various issues related to food safety and quality. Finally, the aim of the course is to provide information on cutting-edge technologies in food science through the application of Information and Communication Technologies (ICTs) as well as introductory information on Safety and Quality Management Systems.

Upon successful completion of the course the student will be able to:

- Understand the basic vocabulary and technical terminology of food science
- Comprehend the basic concepts of food microbiology and hygiene
- Understand the use of basic tools and techniques for assessing food quality and safety
- Assess food spoilage and implement control measures
- Comprehend the basic chemical characteristics of food
- Know the basic processes implicated in food processing and preservation

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
Adapting to new situations
Decision-making
Working independently
Team work
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

Working in an international environment *Working in an interdisciplinary environment* *Production of new research ideas*	*Production of free, creative and inductive thinking* *……* *Others…* *…….*

- Working independently
- Decision making
- Team work
- Adapting to new situations
- Working in an interdisciplinary environment
- Working in an international environment
- Search for, analysis and synthesis of data and information, with the use of the necessary technology
- Production of free, creative and inductive thinking

3. SYLLABUS

- Introduction-Definitions-Terminology of Food Science and Technology
- Food Chemistry – Food Constituents
- Microbiological Quality and Safety of Foods
- Principles of Food Hygiene
- Principles of Food Engineering
- Principles and Methods of Food Processing
- Principles and Methods of Food Preservation
- State-of-the-Art Subjects in Food Science and Technology
- Basic Principles in Food Safety and Quality Management Systems

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY *Face-to-face, Distance learning, etc.*	Face-to-face
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY *Use of ICT in teaching, laboratory education, communication with students*	Powerpoint slides. Student communication via E-mail. Dissemination of training material through E-class.
TEACHING METHODS *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.* *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*	
STUDENT PERFORMANCE EVALUATION *Description of the evaluation procedure* *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* *Specifically-defined evaluation criteria are given, and if and where they are accessible to students.*	• Written examination (60%) • Project (20%) • Oral examination during project presentation (20%) Evaluation criteria are accessible to students through the E-class.

Activity	***Semester workload***
Lectures	50
Project	30
Student's study	20
Course total	***100***

5. ATTACHED BIBLIOGRAPHY

- Suggested 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.*
- *Αρβανιτογιάννης, Ι.Σ., Στρατάκος, Α.Χ., 2011. Τεχνολογίες Επεξεργασίας και Συσκευασίας Τροφίμων. Εκδόσεις University Studio Press, Θεσσαλονίκη.*

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

- Related academic journals:

Journal of Food Science, Journal of Food Engineering, Food Chemistry, Food Microbiology, International Journal of Food Microbiology, Journal of Food Protection, International Journal of Food Science and Technology