

### COURSE DESCRIPTION

<b>Title:</b>	<b>Special Topics in Food Technology</b>
<b>Lecturer:</b>	E. Drosinos, Professor of AUA G. Kotseridis, Professor of AUA A. Aktupis, Lecturer of AUA

<i>Compulsory</i>	<input type="checkbox"/>
<i>Elective</i>	<input checked="" type="checkbox"/>
<i>Winter</i>	<input type="checkbox"/>
<i>Spring</i>	<input checked="" type="checkbox"/>

### COURSE GOALS

Upon successful completion of the course, the student will gain knowledge and become familiar with the processing technology, and production of the main products of plant and animal origin. In addition, the course completes the knowledge and skills of students to synthesize a design system, for food safety and quality management according to the international standards.

### COURSE CONTENTS

<i>Unit</i>	<i>Hours</i>
Milk production and utilization	
Components of milk and factors affecting its composition and quality.	
Nutritional and biological value of milk	
Production of clean and hygiene milk (microbiological characteristics)	
Milk processing (Heat treatments, homogenization, standardization)	
Basic dairy products (Marketing milk, Yogurt, Liquid sour milk, Cheese, Butter)	
Grape ripening	
White winemaking	
Red winemaking	
Sparkling winemaking	
<i>Wine additives and conservatives</i>	
Sensory analysis of wines	

### TEACHING METHOD

#### HOURS

Taught	24		
Seminar		No of indiv. assignments	1
Collaboration with lecturer	3		
Laboratory	9	No of group assignments	1
<b>TOTAL:</b>	<b>36</b>		

### EXAMINATION

#### Weight

Written exam	60%
Orals	
Individual assignments	40%
Group assignments	
<b>TOTAL:</b>	<b>100%</b>

### BIBLIOGRAPHY

### NOTES