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 Studies		
COURSE CODE	**410012**	**SEMESTER**	**2st**
COURSE TITLE	**Special Topics in 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**
	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*	Specialised general knowledge
PREREQUISITE COURSES:	Food Technology
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*

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.

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

- identify the various stages of the production process
- describe products of animal origin
- to interpret technological interventions
- compose new product requirements
- apply the requirements to food businesses
- inspect and evaluate the production process and propose corrective actions

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
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…
…….

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

3. SYLLABUS

- 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
- Wine additives and conservatives
- Sensory analysis of wines

4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY *Face-to-face, Distance learning, etc.*	Face-to-face lectures
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY *Use of ICT in teaching, laboratory education, communication with students*	
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.*	Multiple choice questionnaires, short-answer questions and open-ended questions

Activity	***Semester workload***
LECTURES	36
Literature study and analysis	44
Exams preparation	20
Course total	***100***

5. ATTACHED BIBLIOGRAPHY

- Suggested bibliography:

Υγιεινή και Τεχνολογία του Γάλακτος και των προϊόντων του. *Hygiene and Processing of Milk and its products. A. I. Mantis, D. K. Papageorgiou, D.I. Fletouris, A.S. Aggelidis. Ed. Kyriakidis Bro (2015).*

Dairy Production and Processing: The Science of Milk and Milk Products by John R. Campbell, Robert T. Marshall. Waveland Press, Inc. (2016).

Σ.Α. Γεωργάκης, Κ.Π. Βαρελτζής, Ι.Α. Αμβροσιάδης, 2002. Τεχνολογία Τροφίμων Ζωικής Προέλευσης, Εκδόσεις Σύγχρονη Παιδεία, Θεσσαλονίκη.
Σ.Β. Ραμαντάνης 2005. Τεχνολογία Κρέατος και Προϊόντων του, Εκδόσεις Σύγχρονη Παιδεία, Θεσσαλονίκη.
R.A. Lawrie 1998. Lawrie's Meat Science, Sixth Edition, Woodhead Publishing Limited, Cambridge, UK.
ToldráF. (ed) 2010. Handbook of meat processing, Wiley – Blackwell.
ToldráF. (ed) 2009. Safety of meat and processed meat, Springer.