

COURSE OUTLINE

(1) GENERAL

SCHOOL	HEALTH OF SCIENCES		
ACADEMIC UNIT	BIOLOGICAL APPLICATIONS AND TECHNOLOGY		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	BEE611	SEMESTER	8 ^o
COURSE TITLE	FOOD TECHNOLOGY		
INDEPENDENT TEACHING ACTIVITIES		WEEKLY TEACHING HOURS	CREDITS
LECTURES		2	3
		2	3
COURSE TYPE	GENERAL BACKGROUND		
PREREQUISITE COURSES:	NO		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	GREEK		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	NO		
COURSE WEBSITE (URL)			

(2) LEARNNING OUTCOMES

Learning Outcomes
The course "FOOD TECHNOLOGY" aims in the understanding of: <ul style="list-style-type: none">• general principles of food technology• composition and nutrition compounds in food• nutritional value of food• general principles of food processing• types of food packaging materials• the role of additives in foodstuff• food preservation• food packaging• food safety
General Competences
<ul style="list-style-type: none">• Search, analysis of data and information, using the necessary technologies• Autonomous work• Teamwork• Exercise criticism and self-criticism• Promoting creative and inductive thinking

(3) SYLLABUS

<ol style="list-style-type: none">1. Definitions and general principles in food technology2. Composition and nutritional compounds3. Nutritional value of food4. Basic groups of food ingredients<ul style="list-style-type: none">• hydrocarbons• proteins• lipids• water• inorganic compounds• vitamins5. food additives6. Food safety & food hygiene<ul style="list-style-type: none">• food spoilage• sources of food contamination7. Food process and preservation principles8. Food packaging<ul style="list-style-type: none">• packaging materials• use of recycled material for packing in direct contact with foodstuff9. Quality and organoleptic control of food

(4) TEACHING and LEARNING METHODS – EVALUATION

DELIVERY	Face to face learning	
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY	Board and slide presentation, use of e-course	
TEACHING METHODS	Activity	Semester work load
	Lectures	26
	Simulations – Case study	26
	Independently study	25
	Course Total (25 hours of work load per credit unit)	77
STUDENT PERFORMANCE EVALUATION	Written exams in the end of semester	

(5) ATTACHED BIBLIOGRAPHY

(Introduction in Food Science and Technology) “Εισαγωγή στην Επιστήμη και την Τεχνολογία Τροφίμων”, 2019, Σφλώμος Κωνσταντίνος, Βαρζάκας Θεόδωρος ΕΚΔΟΣΕΙΣ ΤΣΟΤΡΑΣ

(Food Chemistry and Technology) “Χημεία και Τεχνολογία Τροφίμων”, 2019, Κουτίνας Αθανάσιος, Κανελλάκη Μαρία, ΕΚΔΟΣΕΙΣ ΝΕΟΝ

(Food Chemistry) “Χημεία τροφίμων”, 2021, Μπαδέκα Αναστασία, Κοντομηνάς Μιχαήλ, ΕΚΔΟΣΕΙΣ ΝΕΟΝ