General Information				
Academic subject	Food Science and technology (6 CFU)			
Dannas sauras	Module: Food Science and Technology			
Degree course Curriculum	Agricultural Sciences and Technologies			
ECTS credits	3 ECTs			
Compulsory attendance	No			
Language	Italian			
Language	Ttuliuli			
Subject teacher	Name Surname	Mail address	SSD	
	Maria Lisa	marialisa.clodoveo@uniba.it	AGR/15	
	Clodoveo			
ECTS credits details				
Ec 13 ci cuits details	2 ECTs Lectures	1 ECT Lab & field cl [L&Fcs])		
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Class schedule				
Period	II semester			
Year	III year			
Type of class	Lecture-workshops			
Time management				
Hours	30			
In-class study hours	16			
Out-of-class study hours	14			
,				
Academic calendar				
Class begins	5th March, 2018			
Class ends	22nd June, 2018			
Class elius	2211d Julie, 2010			
Syllabus				
Prerequisites/requirements	Knowledge of principles of chemistry and biochemistry			
	Knowledge of principles of microbiology			
Expected learning outcomes	Knowledge and understanding			
(according to Dublin Descriptors) (it is recommended	 Knowledge and understanding of nutritional quality of food Knowledge and understanding of food manufacturing processes 			
that they are congruent with the	Knowledge and	a understanding of Tood manufacturing	processes	
learning outcomes contained in	Applying knowledge and understanding			
A4a, A4b, A4c tables of the SUA-	 Ability to assess and interpret the correctness of a production process 			
CdS)				
	Communicating knov	vledge and understanding		
	Ability to use i	nformatics (drawing, graphic representa	ation, and so on)	
		, .		
	Capacities to continu	<u> </u>		
	_	ontinue learning by consulting be	ooks, papers and	
	computerized (catalogs.		
	Expected learning of	outcomes in terms of knowledge and sk	ills are listed in	
		dy Guide Course Guidelines (expressed		
	European Degree P	rogram Title	-	
Contents		or the application of technologies for ag	gro-food product	
	processing.			

Pibliography Independent of the course. The teacher will use PC and PowerPoint in order to project images and movies Assessment methods (indicate at least the type written, oral, other) Assessment methods (indicate at least the type written, oral, other) The teacher will use PC and PowerPoint in order to project images and movies Assessment methods (indicate at least the type written, oral, other) The teacher will use PC and PowerPoint in order to project images and movies The teacher will use PC and PowerPoint in order to project images and movies The teacher will use PC and PowerPoint in order to project images and movies Assessment methods (indicate at least the type written, oral, other) Notes The teacher will use PC and PowerPoint in order to project images and movies Assessment methods (indicate at least the type written, oral, other) The teacher will use PC and PowerPoint in order to project images and movies The teacher will use PC and PowerPoint in order to project images and movies The teacher will use PC and PowerPoint in order to project images and movies Assessment methods (indicate at least the type written, oral, other) The teacher will use PC and PowerPoint in order to project images and movies For students attending the course there will be a partial exam after the first part of the course. This partial exam consists of an oral test on the subjects developed during the hours of lecture and exercise. The outcome of this test contributes to the evaluation of the examination of profit and is valid for one academic year. The test is passed with a vote of at least 18/30. The teacher can assign to each student a theme to develop a slide presentation at the end of the course. For students who have stood the first part of the exam, the final vote is expressed by the average of the votes obtained in the two oral tests. The oral examinations are public. For foreign, the exam can be done in English Knowledge and understanding of nutritional quality of food Knowledge and understanding	Course program	
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