

## SYLLABUS

### 1. COURSE DESCRIPTION

|                       |  |
|-----------------------|--|
| <b>Degree:</b>        | <b>Nutrition and Dietetics</b>                       |
| <b>Course:</b>        | <b>Food Technology</b>                               |
| <b>Module:</b>        | <b>Health Science</b>                                |
| <b>Department:</b>    | <b>Molecular Biology and Biochemical Engineering</b> |
| <b>Academic Year:</b> | <b>2017-18</b>                                       |
| <b>Term:</b>          | <b>First</b>   |
| <b>ECTS credits:</b>  | <b>4,5</b>   |
| <b>Year:</b>          | <b>2<sup>nd</sup> year</b>                           |
| <b>Type:</b>          | <b>Compulsory</b>                                    |
| <b>Language:</b>      | <b>Spanish</b>                                       |

|                                     |           |             |
|-------------------------------------|-----------|-------------|
| <b>Course Model:</b>                | <b>B1</b> |             |
| <b>a. Basic learning (EB):</b>      |           | <b>60 %</b> |
| <b>b. Practical learning (EPD):</b> |           | <b>40 %</b> |

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### 2. LECTURERS

#### 2.1. Coordinator: Javier García Pereda

#### 2.2. Lecturer:

|                      |  |
|----------------------|--|
| <b>Name:</b>         | <b>Javier García Pereda</b>  |
| <b>School:</b>       | <b>School of Experimental Sciences</b>   |
| <b>Department:</b>   | <b>Molecular Biology and Biochemical Engineering</b>                                   |
| <b>Area:</b>         | <b>Nutrition and Bromatology</b>   |
| <b>Office Hours:</b> | <b>Tuesdays, Wednesdays: 16.00-19.00 (please, previous appointment through e-mail)</b> |
| <b>Office:</b>       | <b>22.B09</b>  |
| <b>E-mail:</b>       | <b>jpereda@upo.es</b>  |
| <b>Phone:</b>        | <b>954977943</b>   |

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### 3. TOPICS

BASIC LEARNING (EB):

INTRUCTION TO THE COURSE (1 h)

#### 1. GENERAL ASPECTS:

Unit 1: Basic aspects of food technology (1 h)

Unit 2: Basic operations in food technology (1 h)

#### 2. FOOD PRESERVATION PROCESSES:

Unit 3: Preservation by modification of temperature (3 h)

Unit 4: Preservation by the decrease of water activity and use of chemical methods (2 h)

Unit 5: Food packaging (2 h)

#### 3. FOOD TRANSFORMATION PROCESSES:

Unit 6: Technology in food of animal origin (4 h)

Unit 7: Technology in food of plant origin (3 h)

ACTIVITIES THAT WILL TAKE PLACE DURIN THE EB SESSIONS:

-Watching a video and writing an essay (2 h)

-Discussing a topic in class (1 h)

PRACTICAL LEARNING (EPD):

Practice 1. Determination of parameters in flour.

Practice 2. Determination of parameters in oil.

Practice 3. Determination of parameters in sugars.

Practice 4. Visit to a food industry.