

<b>Module: SL10 Food Technology</b>		
<b>Exam:</b> SL10 Food Technology	<b>LV.-No.:</b>	<b>ECTS-Points:</b> 5 CP
<b>Recommended Semester:</b> 4th Semester	<b>Module:</b> Mandatory	<b>Language:</b> German
<b>Responsible lecturer:</b> Prof. Dr. Guido Ritter	<b>Cycle:</b> Summer Term	<b>Registration information:</b>
<b>Lecturer in charge:</b> Prof. Dr. Guido Ritter, Dipl.-Ing. Albrecht Fleischer		
<b>Learning outcomes</b>	Students are able <ul style="list-style-type: none"> <li>• to describe important food-technological processes for the production of individual food categories</li> <li>• to evaluate the impact of technological processes on food quality</li> <li>• to make a risk/ benefit assessment on new food technology procedures</li> </ul>	
<b>Form of exam</b>	Module exam: written exam	
<b>Form of teaching</b>	<ul style="list-style-type: none"> <li>• Seminar-like Lecture</li> <li>• Practical Training</li> </ul>	
<b>Course contents</b>	Seminar: Food technologies of individual food categories, e.g. <ul style="list-style-type: none"> <li>• Bread</li> <li>• Cheese</li> <li>• Cocoa, coffee, tea</li> <li>• Juice, Wine and Beer</li> <li>• Whiskey</li> <li>• Convenience Products</li> <li>• Chocolate</li> </ul> Special Food Technology Methods, such as <ul style="list-style-type: none"> <li>• Preservation</li> <li>• Biotechnology – Useage of Enzymes</li> </ul> Discussion: Limits of Food Technology  Practical Training: <ul style="list-style-type: none"> <li>• Production of a food by means of various technological processes</li> <li>• Analysis of the technological parameters of influence</li> </ul>	
<b>Workload</b>	Presence (4 SWS): Preparation and Follow-up: Sum:	60 h 90 h 150 h
<b>Requirements</b>	None	
<b>Literature</b>	<ul style="list-style-type: none"> <li>• Heiss, R., (2004) Lebensmitteltechnologie, Springer, Berlin (aktuellste Auflage)</li> <li>• Leuchtenberger, A., Proll, J., Ruttloff, H., (1997) Lebensmittel – Biotechnologie und Ernährung, Springer, Berlin (aktuellste Auflage)</li> </ul>	