SUBJECT:	**Food Commodity Science**		
HOURS:	**90 (30 + 60)**	ECTS:	
semester	**IV summer**	Academic year	

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Course Description:	Food Commodity Science is a wide area of knowledge focusing on food variety and its quality determinants in terms of its analysis and recognition. It includes consumers' preferences and up-to-date trends on the market, food influence on the human health and innovations in the sector. Course is divided into lectures (30h) and laboratory classes (60h).
Learning Outcomes (Goals and Objectives of the course):	After the course student should be able to: 1. define and describe field, scope and importance of commodity science in the modern economy 2. identify and characterise basic food products 3. recognise problems and challenges of food commodity science 4. determine and analyse main food quality parameters and on it basis evaluate food quality level 5. identify, evaluate and propose possibilities of minimizing food health hazards 6. work in the group
Entrance qualifications:	General knowledge on chemistry, physics and microbiology
Course Content:	**Lectures:** Introduction into commodity science; Food legislation; Consumers requirements vs. food products' quality; Food quality control and management systems; Characteristics of the particular food commodities categories (definitions, chemical composition, food ingredients, manufacturing processes, divisions, health influence, quality requirements, packaging, storage conditions, changes during processing and storage, innovations, interesting facts). **Laboratory**: Quality determination and analysis of: 1. Cereals 2. Flour 3. Bakery products 4. Tee 5. Coffee 6. Fruit juices 7. Chips 8. Milk 9. Milk Products (butter) 10. Honey 11. Eggs 12. Meat
Assessment policy (examination):	Final: Multiple choice test; Laboratories: presentations, student activity assessment
Course materials/bibliography:	Hand – out materials. Following books as a suplement to lectures: 1. Norman N. Potter, Joseph H. Hotchkiss; Food Science; Chapman & Hall,

	1995 2. Sumati R. Mudambi ; Food Science; New Age International, 2007 3. B. Srilakshmi ; Food Science; New Age International, 2007 4. B. Sivasankar – Food Processing and Preservation; PHI Learning Pvt. Ltd., 2004 5. R. Blair, Organic Production and Food Quality: A Down to Earth Analysis, John Wiley & Sons, 2012, 6. Shyam N. Jha, Nondestructive Evaluation of Food Quality, Springer, 2010.
Methods of Instruction:	Lecture, discussion, presentation, labolatory classes
Notes / suggestions:	