

<b>Title of a course</b>	<b>Processing and Preservation of Plant Origin Products</b>				
<b>Study programme</b>	Undergraduate Professional Study Programme of Sustainable Agritourism				
<b>Status of a course</b>	Obligatory				
<b>Year of study</b>	2.	<b>Semester</b>	IV	<b>ECTS credits</b>	5
<b>Goals of a course</b>					
<p>The aim of the course is to provide students with knowledge about processing processes and methods of preserving food of plant origin through learning about the basic processes in the food industry with the presentation of new technologies in the processing of food of plant origin.</p> <p>Generally speaking, the more important goals of the course are: To enable the student to recognize and define the basic processes of processing and preserving plant foods and the possibilities of their application in agritourism; Distinguish between the advantages and disadvantages of a particular processing process, on the basis of which it is necessary to make a decision on the optimal technological process for the processing of certain raw materials of plant origin; Point out the importance of applying the principles, norms and legal provisions in the field of insurance and determining the quality and health of food and products of plant origin during processing and distribution; Identify the risks that lead to the deterioration of food of plant origin and be able to apply methods to prevent them; Reflect and critically evaluate the information obtained and draw appropriate conclusions.</p>					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
<p>Outcome 4: Recommend the manner of processing, sorting and storage of plant and animal products stock and distribution of goods.</p> <p>Outcome 5: Select the methods of processing and preserving raw materials of plant and animal origin, depending on the quality characteristics of the raw material and the application of microorganisms.</p> <p>Outcome 7: Recommend environmentally friendly methods of hygiene, maintenance and waste management in agriculture, tourism and catering.</p>					
<b>Expected learning outcomes on a level of a course</b>					
<ol style="list-style-type: none"> <li>1. Interpret positive properties, characteristics and specificities of certain types of foodstuffs of plant origin, establish criteria for evaluating the quality of raw materials, and describe any undesirable characteristics of products of plant origin,</li> <li>2. Evaluate the technological processes of processing raw materials of plant origin, and explain the changes that occur during a particular processing process,</li> <li>3. Interpret the most common causes and consequences of spoilage of raw materials and final products of plant origin, describe manners to prevent spoilage,</li> <li>4. Select appropriate methods for the preservation of products of plant origin, and measures for conserving the product,</li> <li>5. Apply the principles of the HACCP system in the processing of products of plant origin.</li> </ol>					
<b>Content of a course</b>					
<p>General characteristics and methods of preservation. Technological characteristics of plant products as raw material for processing and preservation. Managing plant products during and after harvesting. Preservation technology of plant products: heat sterilization preservation, cool preservation, preservation using freezing, preserving using concentration, dry conservation (dehydration), a biological way of preservation, preservation using additives, preserving using ionized radiation, combined and other methods of preservation. Auxiliary raw material, additives and auxiliary means for preserving plant products. Machines and equipment for preservation and maintenance of plant products. Packaging and packing preserved plant products. Preserving plant products in the household.</p>					