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| Znak univerziteta | UNIVERSITY OF NOVI SADFACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme AccreditationMASTER ACADEMIC STUDIES *AGRICULTURAL ENGINEERING* |
| Table 5.2 Course specification |

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| Course: | POSTHARVEST TECHNOLOGY VEGETABLE PRODUCTS |
| Course id: ЗМПТ1И08 |
| Number of ECTS: 5 |
| Teacher: | Ondrej O, Ponjičan PhD, Assistant professorOndrej O, Ponjičan PhD, Assistant professor |
| Course status | Elective |
| Number of active teaching classes (weekly) |
| Lectures: 2 | Practical classes: 2 | Other teaching types: | Study research work: | Other classes: |
| Precondition courses | None |
| 1. Educational goal

The aim of the course is to acquaint students with physical properties of vegetable products and post harvesting technologies, devices and equipment in processing of vegetable products |
| 1. Educational outcomes

Students will learn the basic physical characteristics and the conditions and methods of storage, calibration and processing of vegetable products. |
| 1. Course content

*Theoretical classes:* Principles of measurement of physical properties of vegetables (size, weight, color, thrust force, cutting force, pressure). The specificity of the chemical composition of vegetables. Impact agribiological factors during the growing season to keeping fresh vegetables. The importance of quality for safekeeping. Biology ripening. Vintage. Care and losses. Factors that affect the length and quality preservation. Physiology of storage. Technology before storage. The technology of storage. Refrigerators. Transport. Storage and distribution of fresh products.*Practical teaching: Exercise, Other modes of teaching,*Introduction to the methods of measuring the physical properties of vegetables, as well as machinery, equipment and devices for harvesting vegetables. Review and analysis of equipment and devices for processing vegetables. Calculations and optimization of procurement of equipment for processing vegetables on family farms. Economic and energy calculations processing of vegetable products. |
| 1. Teaching methods

Theoretical classes: auditory and demonstrative illustrative methods.Practical classes: management of independent work of students, demonstratively illustrative methods, computational methods. |
| Knowledge evaluation (maximum 100 points) |
| Pre-examination obligations | Mandatory | Points | Final exam | Mandatory | Points |
| Lecture attendance | Yes | 5  | *Oral part of the exam* | Yes | 50 |
| Exercise attendance | Yes | 5 |  |
| Term paper | Yes | 40 |
| Literature  |
| Ord. | Author | Title | Publisher | Year |
|  | Bajkin A. | Mechanization in vegetable production (in Serbian: Mehanizacija u povrtarstvu)  | University of Novi Sad,Faculty of Agriculture, Novi Sad, | 1994. |
|  | Bajkin A, Ponjičan O, Orlović S, Somer D:  | Mechanization in horticultural production  (in Serbian: Mašine u hortikulturi) | University of Novi Sad,Faculty of Agriculture, Novi Sad, | 2005. |
|  | Bourne M. | Food texture and viscosity | New York State Agricultural Experiment Station and Institute of Food Science, Cornell University, Geneva, New York | 2002. |
|  | Ilić Z, Falik E, Đurovka M, Martinovski Đ, Trajković R.  | Physiology and technology vegetables and fruit storage(in Serbian: Fiziologija i tehnologija čuvanja povrća i voća. | Tampograf, Novi Sad. | 2007. |