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| Course: | | Functional food | | | | | | | | |
| Course id: 3MВВ1И08 | |
| Number of ECTS: 6 | |
| Teacher: | | Boris Popović, Dubravka Štajner | | | | | | | | |
| 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/navesti ako ima | | | | | | | | |
| 1. Educational goal   The aim of the course is to achieve scientific skills and academic skills, develop creative abilities and mastering specific practical skills needed for future career development that are aligned with the directions of development of modern scientific disciplines in the world. | | | | | | | | | | |
| 1. Educational outcomes   Developing the ability of students to follow modern achievements in science and profession, developing the ability to solve problems using scientific methods and procedures in the process of plant growing and the production of healthy food as well as developing critical and creative thinking. | | | | | | | | | | |
| 1. Course content   Theoretical classes:  Functional foods, definitions and roles. Types of functional foods. Modes of human nutrition and the role of functional foods in the prevention of disease. Nutrients and anti-nutritive compounds. Functional food factors. Antioxidant compounds in foods. The chemical composition of certain bioactive food components and their effect on human health. Biologically active components in different types of fruit and in grapevine. Fortification of food.  Research:  Sampling of foodstuffs. Determination of certain nutritional substances in food. Determination of total phenolics, anthocyanins, tannins, proanthocyanidins and pigments in plant foods. Determination of antioxidant activity in feed samples. Determination of specific bioactive components in plant foods. | | | | | | | | | | |
| 1. Teaching methods   Depending on the number of applicants, lectures and practical classes will be held or consultations and seminar | | | | | | | | | | |
| Knowledge evaluation (maximum 100 points) | | | | | | | | | | |
| Pre-examination obligations | | | Mandatory | Points | | Final exam (izabrati) | | Mandatory | | Points |
| Lecture attendance | | | No |  | | *Theoretical part of the exam/Oral part of the exam/Written part of the exam-tasks and theory* | | Yes | | 40 |
| Test | | | Yes | 30 | |  | | | | |
| Exercise attendance | | | No |  | |
| colloquium | | | Yes | 30 | |
| Literature | | | | | | | | | | |
| Ord. | Author | | Title | | | Publisher | | | | Year |
|  | C.Wildman | | Handbook of Nutraceuticals and Functional Foods | | | CRC Press | | | | 2001. |
|  | B.Popović., D.Štajner | | Oxidative stress in plants | | | Faculty of Agriculture in Novi Sad | | | | 2008. |

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| Znak univerziteta | UNIVERSITY OF NOVI SAD  FACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme Accreditation  MASTER ACADEMIC STUDIES *(Fruit and vine growing)* |
| Table 5.2 Course specification | | |