



The Hebrew University of Jerusalem

Syllabus

FOOD TECHNOLOGY - 71454

Last update 19-10-2021

HU Credits: 4

Degree/Cycle: 1st degree (Bachelor)

Responsible Department: Biochemistry & Food Sciences

Academic year: 0

Semester: 2nd Semester

Teaching Languages: Hebrew

Campus: Rehovot

Course/Module Coordinator: Dr. Keren Kles

Coordinator Email: keren.kles@mail.huji.ac.il

Coordinator Office Hours: by appointment

Teaching Staff:

Dr. Keren Kles,
Ms. ifat goldstein,
Ms. noa noach,
Ms. Maria Martinenko

Course/Module description:

Studying food processing

Course/Module aims:

To provide students with the necessary knowledge to work in the food industry; examine the quality of food products according to national and international standards; draw flow charts of food production and develop novel food products

Learning outcomes - On successful completion of this module, students should be able to:

- * Use the fundamental processes of modern food processing*
- * Check food*
- * Develop Food*
- * Work in the food industry*
- * use tools for developing industrial production and food*

Attendance requirements(%):

. 100% attendance in labs.

Teaching arrangement and method of instruction: Lectures, tutorials, exercises and labs.

Course/Module Content:

Pasteurization, sterilization, chilling food products; drying and examining powders, evaporation; treating and analyzing food products; developing tomato and citrus products; making cheese; manufacturing alcoholic beverages; mixing food ingredients, forming food products; separation and concentration; fermentation; blanching; centrifugation

Required Reading:

Literature and standards enclosed within the lab guide.

Additional Reading Material:

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Course/Module evaluation:

End of year written/oral examination 75 %

Presentation 0 %

Participation in Tutorials 0 %

Project work 0 %

Assignments 5 %

Reports 20 %

Research project 0 %

Quizzes 0 %

Other 0 %

Additional information:

The final grade for this class will be determined as following:

5 points – exercises

20 points – lab entry quizzes, submitting lab reports, lab attendance

75 points- final exam -open books.