

**Code: 1770 Food Technology I****Degree:** 1<sup>st</sup> cycle – Food Science and Engineering**Curricular Year:** 3<sup>rd</sup>**Semester Course:** 1<sup>st</sup>**Credits:** 6 ECTS**Compulsory****Language:** Portuguese/English**Responsible:** Margarida Gomes Moldão Martins**Other lecturer(s):** Maria Helena Guimarães de Almeida, Maria Isabel Nunes Januário, Maria Suzana Leitão Ferreira Dias Vicente and Isabel Maria Nunes de Sousa**Web Site:** <http://www.isa.utl.pt/home/node/4029>**1. Contact hours:****Lecture/Practicals 70 Others 14 Total 84****2. Objectives:**

Technical and scientific knowledge of several food technologies: olive oil, table olives, cereals, tropical products, sugar and sweeteners.

**Noção gerais de processamento tecnológico:**

-Preparação das matérias-primas: limpeza, escolha e calibração

-Operações de pós processamento

-Tecnologias de:

-Extracção de azeite e óleos de sementes

-Refinação de óleos

- Azeitona de mesa

- Cereais

- Produtos tropicais

- Açúcar e outros edulcorantes

**3. Programme:****Presentation of:** Program, the evaluation of the knowledge methodology and bibliography.

Introduction:

Food processing theory.

Raw material preparation: cleaning, sorting and grading.

Post processing operations.

Technologies:

Olive oil and seed oils extraction

Edible oils refining

Table olive

Cereals

Tropical products

Sugar and sweeteners

**4. Bibliography:****Main Bibliography**

- Instituto de la grasa e sus derivados (1985) *Biocología de la Aceituna de Mesa*. Sevilla.

-Hoseney, R.C. (1986). Principles of cereal science and Technology. AACC.

-Clarke, M. A.; Godshall, M. A.(ed), *Chemistry and Processing of Sugar Beet and Sugar Cane*, Elsevier, 1988; Multon, J. L. (ed.), *Le Sucre., les Sucres, les Edulcorantes et les Glucides de Charge dans les I.A.A.*, Paris, Lavoisier, 1992.

**Other Bibliography**

Technical and scientific specific papers

**5. Assessment:****Compulsory:** to attend 75% of Lecture/Practical;**Continuous evaluation:** partial tests (70% of final mark; average mark must be equal or higher than 9.5); reports (30% of final mark; minimum mark 9.5).**Exam Evaluation:** Exam (minimum mark 9.5; 70% of final mark) and reports (minimum= 9.5; 30% of final mark).

6. Estimated Workload:

168

Hours

7. Last Update:

12/7/2010