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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty** | Faculty of Technology |
| **GENERAL INFORMATION** |
| Study program  | Food technology and biotechnology |
| Study Module (if applicable) | Food technology/Biotechnology  |
| Course title | Probiotics and starter cultures |
| Level of study | ☐Bachelor ☒ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory☒ Elective |
| Semester  | ☒ Autumn ☐Spring |
| Year of study  | I |
| Number of ECTS allocated | 6 |
| Name of lecturer/lecturers | dr Bojana Danilović |
| Teaching mode | ☒Lectures ☐Group tutorials ☐ Individual tutorials☒Laboratory work ☐ Project work ☒ Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| Understanding of the advantages of the use and production of fermented food. Getting knowledge about the role and importance of the microorganisms, especially probiotics and starter cultures, in the food fermentation. Introduction to the theoretical and practical techniques of preparing cultures for the production of fermented foods, as well as laboratory testing of probiotic properties of microorganisms. |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
|  **Introduction to the role of microorganisms in the human gastro intestinal tract. Characterisation of probiotic microorganisms, especially lactic acid bacteria. Definition of probiotics and prebiotics. Starter cultures used in the production of different fermented food.** **Practical skills in monitoring of the changes during traditional fermentation and fermentation with starter cultures. Determination of the technological and probiotic characteristics of lactic acid bacteria.**  |
| **LANGUAGE OF INSTRUCTION** |
| ☒Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)☐Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **ASSESSMENT METHODS AND CRITERIA** |
| **Pre exam duties** | **Points** | **Final exam** | **points** |
| **Activity during lectures** | **10** | **Written examination** | **20** |
| **Practical teaching** | **20** | **Oral examination** | **30** |
| **Teaching colloquia** | **20** | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |