

<b>Study program:</b> Organic crop and livestock production			
<b>Type and level of study:</b> Bachelor academic studies			
<b>Course Title:</b> FOOD ANALYSIS AND FOOD SAFETY			
<b>Professors:</b> Dr. Meho S. Bašić, full professor			
<b>Status:</b> Compulsory, VII semester			
<b>ECTS:</b> 7			
<b>Prerequisite:</b> None			
<b>The goal of the course</b> Extending the knowledge and detailed theoretical introduction to the basic macro and micro constituents of foods, methods of their analysis, as well as food contaminants originating from the environment, packaging, food preparation process and the nature of the toxins present in food			
<b>The outcome of the course</b> Acquiring knowledge in the domain of food contamination as well as knowledge of physical and chemical methods of testing the quality of food.			
<b>Syllabus</b> <i>Theoretical study</i> - Basic nutrients: proteins, fats and carbohydrates. Other natural ingredients: vitamins, organic acids, phenols, alcohols, esters, pigments, alkaloids, bitter substances. Additives: preservatives, colors, sweetening agents. The contaminants of food products: pesticides, heavy metals, polycyclic aromatic hydrocarbons, dioxins, acrylamide, trans fatty acids. Quality control and application of standards. Qualitative and quantitative chemical analysis. Standard and non-standard methods. The selection of methods and sampling procedures. Interpretation of results. Introduction of the concept of food safety and basic terms of providing sufficient quantities of food of appropriate quality. <i>Practical lessons –</i> Determination of mineral substances, proteins, amino acids, fats, fatty acids, monosaharaida, oligosaccharides, vitamins, antioxidants, preservatives, colors, sweeteners, pesticides.			
<b>Literature</b> Ellen Vos (Editor), Frank Wendler (Editor). 2007. Food Safety Regulation in Europe: A Comparative Institutional Analysis (Ius Commune Europaeum). Intersentia print, 469 p Yasmine Motarjemi (Editor), Huub Lelieveld (Editor). Food Safety Management: A Practical Guide for the Food Industry 1st Edition.2013. Academic Press, 1192 p			
<b>Number of lectures: 6</b>			Other Lessons
Lectures 3	Practices: 3	Other forms of teaching:	
Student research work:			
<b>Teaching methods:</b> Lectures, exercises, consultations, case study methodology, seminar work			
Score (maximum 100 points)			
<b>Pre-commitments</b>	<b>Points</b>	<b>The final exam</b>	<b>Points</b>
Activity during lectures	10	Written exam	
Practical lessons	10	Oral examination	45
Preliminary exams	35		
Seminars			
<i>Total</i>	55		45