

| | |
|--|--|
| Name of the Educational Institution | LEPL "Batumi Shota Rustaveli State University" Address: №35 Ninoshvili Str. Batumi 6010 Tel/Fax: (0422) 27 17 87 E-mail: info@bsu.edu.ge |
| Title of the Educational Program | Food Technology |
| Qualification conferred | Bachelor of Agrarian Sciences |
| Program Volume in Credits | 240 credits: Major - 180 credits. Minor program or elective courses - 60 credits. |
| Aim of the Educational Program | To prepare Bachelors who will know theoretical basics of processing agricultural-farming raw materials; Fruit and vegetable processing technologies, technical means, methods of production quality control. Basic technological processes and operations for production of wine, beer and soft drinks (non-alcoholic beverages); working principles of the applied machinery and devices. Essence of technological processes of processing tealeaves and other technical cultures, equipment-working principles. Technological processes of safe food production, danger research systems. Determination of food product composition, compliance and relevance with normative documents; Functional purpose of food enterprise equipment and units, essence of their working mechanism. |
| Learning Outcomes | <p>The graduate is able to:</p> <ul style="list-style-type: none"> • Participate in basic compounds study of plant composition, applying approved standards and specific literature, processing and formulation of the obtained results; • Participate in identification of microbe types, management and prognosis of microbiological processes, based on the acquired theoretical knowledge; • Participate in basic compounds study of ready-made product composition, applying approved standards and specific literature; • Understand physical principles of working of the equipment and units, select useful devices in order to provide technological processes; • Understand working principles of technological processes for liquor-vodka production, preparation of components determined with recipes, differentiation of beverage types and qualities; • Participate in accomplishment of winemaking technological processes and operations, study and evaluation of product composition and organoleptic indices; • Understand and explain principles of the tea production technological processes, select equipment for provision of the process, differentiation of tea product types and qualities; • Accomplish technological schemes for certain products produced from agricultural raw materials and administer ready-made products quality; • Participate in selection of machinery and technical units, their exploitation, calculate material balance of driers; • Participate in revealing critical points of driers during food production process, applying approved standards as well as special literature; • Participate in basic compounds study of food product composition and the study of the compounds envisaged by standardization, applying approved standards and specific literature, processing and formulation of the obtained results. |
| Assessment | Students are evaluated according to the following system: a) (A) – Excellent - 91 points and more; b) (B) – Very Good - 81-90 points; c) (C) – Good 71-80 points; d) (D)– Satisfactory 61-70 points; e) (E) – Sufficient 51-60 points; (FX) – could not pass 41-50 points. Student has the right to take the additional exam once more; (F) – Fail 0-40 points. Student has to take the course again. |
| Contact Person | Aleko Kalandia , Professor Tel.: 593735544; 599572691 E-mail: a.kalandia@bsu.edu.ge |