

Expertise food of plant origin (IInd Year of study , Ird Semester)

Credit value (ECTS) 8

Course category

Domain (Imposed) food engineering

Course holder:

Lecturer Dr. Steluța RADU

Discipline objectives (course and practical works)

The aim of the course Expertise food of plant origin refers to the acquisition by students of scientific knowledge on the logical sequence of expertise foods targeting: sampling, processing, expertise itself, comparing and reporting of results using specialized software, mapping chromatograms. Students will also study the sensorial and physico-chemical analysis .

Practical works seek to familiarize students with technical work in expertise laboratories and knowledge of general notions relating to particularities of the main groups of nutrients with implications in food science.

Contents (syllabus)

Course (chapters/subchapters)
The object of study, the history and the importance of expertise food
Expertise –introductory notions
The Expertise products derived from cereals
The Expertise products derived from legumes
The Expertise products derived from oilseeds
The Expertise products derived from crops
The Expertise products derived from medicinal and flavored plants
The Expertise products derived from vegetables and fruits

Practical works
The factors and processes which determined the quality food
The Expertise products derived from cereals, flours
The Expertise products derived from legumes, authentication, identifying of counterfeits
The Expertise products derived from oilseeds, authentication, identifying of counterfeits
The Expertise products derived from crops, authentication, identifying of counterfeits
The Expertise products derived from medicinal and flavored plants, authentication, identifying of counterfeits
The Expertise products derived from vegetables and fruits, authentication, identifying of counterfeits
The Expertise products derived from sugar beet and sugar, authentication, identifying of counterfeits
Final colloquium of knowledge evaluation

Bibliography

Giurcă, 1983. V- Processing of grain milling industry, Technical Publishing of Bucharest

- Radu, Steluta 2009 - Technology products processing of plant origin, vol I, II Ed. Universitas XXI.
- Radu, Steluta, 2010 - Technology pastry Ed. Universitas XXI Iasi;
- Despina, B. -2006- Hut Quality control of bakery products; Technical Publishing House of Galati;
- Segal, R. Barbu, I. -1992-Sensory food analysis, Technical Publishing House of Bucharest;

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Exam	Written examination	70%
Appreciation of the activity during the semester	Oral assessment during the semester, verification tests and final laboratory colloquium.	30%

Contact

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