

Milling and bakery technologies (IIIrd Year of study, Vth Semester)

Credit value (ECTS) 4

Course category

Domain (Imposed) food engineering

Course holder:

Lecturer Dr. Steluța RADU

Discipline objectives (course and practical works)

Acquiring theoretical and practical understanding of the principles and specific technologies for milling and baking skills to put into practice the theoretical knowledge and training skills to act autonomously in observation, analysis food. Interpretation and offering of solutions to problems, to obtain finished goods from the application processes.

Contents (syllabus)

Course (chapters/subchapters)
The object of study, the history and the importance of milling and bakery technology
Milling Technology
Reception and storage of grains
Cells of grains
Cleaning and conditioning of grains
Milling of wheat
Sort of fraction grits
Bakery Technology
Characteristics of raw and auxiliary materials used in the manufacturing process
Manufacturing of bread
Nutriens of bakery products and the healthy of people
Bisques, pasta and pastry technologies

Practical works
Rules of hygiene and safety, PSI
Calculation of nutritional and energetic value for scientific nutrition
Settlement of production, specific consumption
Sensory analysis of food
Physico-chemical and sensory analysis flours, semi-manufacturing and finished products
Final colloquium of knowledge evaluation

Bibliography

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

• Radu, Steluta 2009 - Technology products processing of plant origin, vol I, II Ed. Universitas XXI.

• Radu, Steluta, 2010 - Technology pastry Ed. Universitas XXI of 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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