

STUDY PROGRAMME	FOOD TECHNOLOGY, 653E42002
MODULE TITLE	Bread Baking Technologies Professional Practice (In a company)
NUMBER OF CREDITS	20
DURATION OF MODULE	Total: 540 hours (324 contact hours, 216 self-study hours)
MODULE PERIOD	Autumn Semester or Spring Semester
MODULE CONTENT	<p>Module objective is to provide practical skills needed for a bread baking technologist, in order to develop professional competences of special technologies.</p> <p>The module aims to introduce students to company activities, to analyse the dough preparation for bread and pastry products, distribution, formation and baking, to use technological equipment present in the company, to study safety and quality requirements for raw materials and readymade products, as well as hygiene and safety programmes of bakery. Students participate in new products creation processes, and improvement of bread baking technologies. Practical training in a company involves trilateral practical training agreements, tasks and preparation for practice report. Students familiarize with planning and implementation of technological process, quality assessment of raw materials and readymade products, recipes of bakery products and their compilation, control, packaging and labelling of raw materials used in production, technological equipment and self-control systems.</p> <p>Study methods: problem solving, group work, literature sources search, generalization of results, problem-based teaching, subject-based narration, explanatory narration, demonstration, demonstration of integrated technical modelling, graphic work, illustrative laboratory work, task solving, key terms, drawing up contracts.</p>
ASSESSMENT	The final assessment is a cumulative score, which is the sum of the intermediate settlement received during the practice at the enterprise and practice report preparation and defence assessments multiplied by their respective quotients.
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