

<b>STUDY PROGRAMME</b>	<b>FOOD TECHNOLOGY, 653E42002</b>
<b>MODULE TITLE</b>	General Technological and Food Quality Professional Practice (In a company)
<b>NUMBER OF CREDITS</b>	10
<b>DURATION OF MODULE</b>	Total: 540 hours (324 contact hours, 216 self-study hours)
<b>MODULE PERIOD</b>	Autumn Semester or Spring Semester
<b>MODULE CONTENT</b>	<p><b>Module objective:</b> to provide knowledge and practical skills needed for acquiring competences of foodstuffs technologist in order to project and organize raw materials, production process and production quality assessment, to manage foodstuffs production technological process.</p> <p><b>Content:</b> review of food industry company activities. Demonstration and development of qualification skills necessary to work in production subdivisions. Analysis of different foodstuffs production phases, introduction of technological parameters, equipment, quality of raw materials and readymade products, hygiene and sanitary requirements in a company where students accomplish their practice.</p> <p>Practical training in a company, trilateral practical training agreements, tasks, preparation for the practice report. Types of catering enterprises. Brief characteristics of a company (department) where practical training was carried out. Production premises plan. Work and service in food industry production and sales departments. Brief characteristics of every work place. Description of production. Storage conditions of raw materials, terms, quality indexes (sensual, physical-chemical, microbiological). Raw material acceptance and storage registers. Preparation of raw materials for production. Production losses. Application of HACCP, GHP and GMP rules in catering enterprises. HACCP system in a company. CCP definition and grounding. Food additives used in a company (composition, features, batching). Regulations, normative acts, hygiene norms, requirements for food industry companies. Brief characteristics of equipment and inventory used. Exploitation and supervision of equipment. Description of technological process (one by choice).</p> <p><b>Study methods:</b> visualizations, case study, problem solving, group work, literature search, summarizing results, problem-based teaching, subject-t based narration, explanatory narration, demonstration, demonstration of integrated technical modeling, graphic work, illustrative laboratory work, task solving.</p>
<b>ASSESSMENT</b>	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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