Code  
G240NB  
Course name  
Technology and microbiology of food processing: agricultural industries  
CFU  
6  
Year  
3  

Teacher  
IVANO DE NONI  

Basic aims  
It is the intent of the course to provide the student with the knowledge to be aware of the basic chemical, physical and biochemical phenomena occurring in milk and wine processing. The aim is also to address the student insight the specific aspects related to milk and wine production and processing in mountain areas.

Acquired skills  
At the end of the course the student will have acquired skill to apply knowledge (also from previous courses) on practical problems related to milk and wine production and transformation. He will be able to point out the factors more relevant to final quality of milk-derived food and wine produced in mountain areas.

Course contents  
The course focuses on the chemical, physical, and microbiological aspects of milk itself, and on the technological (processing) aspects of the transformation of milk into various consumer products, including consumption milk, fermented products, butter, cheese and dried milk. The programme also deals with the effects of various technologies on milk components characteristics related to quality and functionality of the final product. The course will deal with different technological processing schemes involved in manufacturing of wine and special wine. The course will discuss the issues more relevant to the production and transformation of milk and wine in mountain areas. The programme includes a day time for visit to dairy plant and winery.
Program

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CFU subdivision

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Prerequisites
Student must have the interest to profit from the programme and must be able to apply knowledge from previous basics skills courses.

Preparatory instructions
Organic and inorganic chemistry, physics, biochemistry, microbiology.

Learning materials

Other info
The student will undergo a final written examination.