Freie Universität Bozen
Libera Università di Bolzano
Università Liedia de Bulsan

Syllabus
Course description

Course title	Specialty Foods
Course code	43060
Scientific sector	AGR/15 Food Science and Technology
Degree	Bachelor in Agricultural and Agro-environmental Sciences
Semester	Second Semester
Year	Optional Course
Academic year	2017/18
Credits	3
Modular	No

Total lecturing hours	18
Total lab hours	
Total exercise hours	12
Attendance	
Prerequisites	Basic knowledge of chemistry and physics
Course page	

Specific educational objectives	The course both gives a general overview of scientific contents and is designed for acquiring professional skills and knowledge Educational objectives (a) provide adequate knowledge and understanding of the modern processing technologies for the production of specialty food products (stimulant foods and beverages, such as coffee, tea, cocoa and chocolate, and other specialty products, such as ice creams; (b) to teach how can be defined the peculiar quality of raw materials and understanding the chemical and biochemical aspects of the modifications related to the processes, storage and alteration of the products; (c) to make the students aware of the influence on the final quality of the food products

Module 1	
Lecturer	Emanuele Boselli, BZ L5.00, emanuele.boselli@unibz.it, +39 0471 017217, https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/37607-emanuele-boselli
Scientific sector of the lecturer	AGR/15 Food Science and Technology

Teaching language	English
Office hours	before and after the lectures
Teaching assistant (if any)	Dr. Edoardo Longo
Office hours	before and after the lectures
List of topics covered	Processing technology and quality evaluation of the raw materials, processing intermediates and ingredients of coffee, cocoa and chocolate, tea and other nerve foods and beverages. Ice creams. Participation in conferences and / or technical fairs, visit to factories related to the topics of the course.
Teaching format	Frontal lectures, exercises, projects

Module 2	-
Lecturer	-
Scientific sector of the lecturer	
Teaching language	-
Office hours	-
Teaching assistant (if any)	-
Office hours	-
List of topics covered	-
Teaching format	-

Module 3	-
Lecturer	-
Scientific sector of the lecturer	-
Teaching language	-
Office hours	-
Teaching assistant (if any)	-
Office hours	
List of topics covered	
Teaching format	-

Learning outcomes	The learning outcomes need to refer to the Dublin Descriptors: Knowledge and understanding (a) adequate knowledge and understanding about the development of projects related to the production of various types of specialty food products Applying knowledge and understanding (a) developing the capability of integration of information, both in horizontal way (technological, chemical, biological, and regulatory aspects involved in each processing technology) and in vertical way (reasonable sequence of processes along the production chain of specialty foods); (b) capability of carrying out strategies for the optimization of a technological or biotechnological process

	in the sector of specialty foods; (c) capability of evaluating the potentiality of innovative technologies. Making judegments capability of identify the information be needed to improve the efficiency of the processes and the quality of specialty foods; Communication skills capability of clearly and exhaustively communicate notions, ideas, problems and technical solutions to interlocutors, either professional or not, representative of the various and specific competencies in the supply chain of specialty foods (agronomists, engineers, biologists, chemists, nutritionists, administrators) Learning skills To get the learning skills that are necessary to continue to undertake further study in the sector of specialty foods with an appropriate level of autonomy.

Assessment	Indicate the types of assessment (according to the table) and check the coherence with the Dublin descriptors • project work: development of a project report done in teamwork on a topic related to specialty foods
Assessment language	English
Evaluation criteria and criteria for awarding marks	Successful completion of the examination will lead to grades ranging from 18 to 30 with honors. • clarity of presentation of the project work, answers, mastery of language (also with respect to teaching language), ability to summarize, evaluate, and establish relationships between topics; ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words

Required readings	Keynotes by the lecturer
Supplementary readings	Belitz, H.-D., Grosch, W., Schieberle, P., Food Chemistry, Springer, ISBN 978-3-540-69935-4