

Syllabus

Course description

Course title	NUTRITIONAL INNOVATION IN BAKERY AND CONFECTIONARY PRODUCTS
Course code	44739
Scientific sector	CHIM/11
Degree	Master in Food Sciences for Innovation and Authenticity
Semester	1 st
Year	II
Academic year	2021/22
Credits	2
Modular	No
Total lecturing hours	20
Total exercise hours	
Attendance	
Prerequisites	Basic knowledge of food technology and nutrition
Course page	
Specific educational objectives	<p>To make known some of the technological processes aimed at the nutritional improvement of confectionery products. Provide an understanding of the main phenomena that occur during the productions. Provide a multi-disciplinary approach to knowledge to be able to judge the goodness of the choices in the development of new products.</p> <p>The student should be able to understand the technical possibilities on the one hand and legislative possibilities on the other, in order to be able to modify products with greater attention to the nutritional and environmental sustainability side.</p>
Lecturer	Antoniazzi Franco
Learning outcomes	Lectures and online, with interventions by professionals from the product industry with particular nutritional implications.
Assessment	<p>The judgment, through a formal presentation of a product, will be based on:</p> <ul style="list-style-type: none"> - knowledge and understanding - use of knowledge - ability to draw autonomous conclusions

	<ul style="list-style-type: none"> - communication skills - ability to learn critical points.
Assessment language	English
Evaluation criteria and criteria for awarding marks	
Required readings	Slides provided before the lessons. G.B. Montanari - <i>Omnia fermenta</i> , Chiriotti 2020. P. Barham - <i>The science of cooking</i> , Springer 2000. H.P. Newquist - <i>The book of Chocolate</i> , Viking 2017 - J. Hoffmann - <i>The world Atlas of coffee</i> , London 2018 - P. Behrens - <i>Food and Sustainability</i> , Oxford 2020
Supplementary readings	