

INT06M Exercise on the quality of tropical and subtropical products

Module	Exercise on the quality of tropical and subtropical products							
Code	INT06M							
Coordinator	Prof. Dr. E. Pawelzik							
Language	English							
Stud. Workload	180h (40h contact time)							
Credits	6 ECTS							
Frequency (WS/SS)	WS							
Instructors	Prof. Dr. E. Pawelzik, N.N.							
Contents	Exercises on quality properties of wheat, rice, potatoes, fruits and vegetables; Starch and protein quality of baking wheat; dough and baking properties of wheat, sensors of baking goods, rheological properties of rice flour and other starch containing products, cooking and frying properties of potatoes; consumer acceptance of potatoes; Marketing properties of fruits and vegetables; texture, ripeness, inner quality properties of fruit and vegetable (e.g. sugar/acid ratio, nitrate in leaf vegetable), sensors of fruit and vegetable juices.							
Objectives	Students are able (i) to analyze and discuss experimental data considering economics and consumer expectations, (ii) to work with scientific primary literature, (iii) to elaborate written presentations in teamwork, (iv) to exchange their opinions about sensorial evaluation.							
Literature	Belitz, Grosch, Schieberle 2004: Food Chemistry, 3 rd rev. ed., Springer Berlin.							
Study system usability	Economy		Organic			Tropical		
	-		E			M		
Entrance requirements	Basic knowledge on agriculture production and chemistry							
Instruction type	Lecture		Seminar		Excursion	Practice	Tutorial	Project
Duration [contact h]	40							
Examination type	Oral test	Written test	Homework	Sem. speech	Protocol	Work report	Proj. report	Proj. pres.
					x			
Grade composition	80% protocol, 20% preparedness and activity during lab work							