Georg-August-Universität Göttingen **Universität Kassel/Witzenhausen** **Module M.SIA.I06M: Exercise on the quality of tropical and subtropical products**	6 C 4 WLH

Learning outcome, core skills: 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.	**Workload:** Attendance time: 40 h Self-study time: 140 h

Course: Exercise on the quality of tropical and subtropical products (Exercise) *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. Belitz, Grosch, Schieberle 2004: Food Chemistry, 3rd rev. ed., Springer Berlin.	4 WLH
Examination: Project work (max. 40 pages) M.SIA.I06M.Mp: Exercise on the quality of tropical and subtropical products **Examination prerequisites:** Participation in all introductory meetings and at all experimental laboratory work **Examination requirements:** Knowledge about quality parameter of wheat, rice and starch containing products, potatoes, fruits and vegetables. Knowledge about starch and protein quality of baking wheat, sensoric properties of bread and bakery products, rheological properties of rice flour and other starch containing products, consumer acceptance of potatoes, marketing of fruits and vegetables, texture analysis, intrinsic quality parameter of fruits and vegetables and sensoric proerties of fruits and vegetables.	6 C

Admission requirements: none	**Recommended previous knowledge:** Basic knowledge on agriculture production and chemistry
Language: English	**Person responsible for module:** Dr. Inga Smit
Course frequency: each winter semester; Göttingen	**Duration:** 1 semester[s]
Number of repeat examinations permitted: twice	**Recommended semester:**
Maximum number of students:	

24	

Additional notes and regulations:

Literature:

Belitz, Grosch, Schieberle 2004: Food Chemistry, 3rd rev. ed., Springer Berlin.