

FACULTY/SCHOOL	FACULTY OF ENVIRONMENT		
DEPARTMENT	FOOD SCIENCE AND TECHNOLOGY		
LEVEL OF STUDY	UNDERGRADUATE		
COURSE UNIT CODE	FST934	SEMESTER	7
COURSE TITLE	SPECIAL TOPICS IN FOOD SCIENCE AND TECHNOLOGY		
INDEPENDENT TEACHING ACTIVITIES <i>in case credits are awarded for separate components/parts of the course, e.g. in lectures, laboratory exercises, etc. If credits are awarded for the entire course, give the weekly teaching hours and the total credits</i>		WEEKLY TEACHING HOURS	CREDITS (ECTS)
	Lectures	3	
	Tutoring	---	
	Laboratory	---	
	Total	3	5
<i>Add rows if necessary. The organization of teaching and the teaching methods used are described in detail under section 4</i>			
COURSE TYPE <i>Background knowledge, Scientific expertise, General Knowledge, Skills Development</i>	General Knowledge Skills Development Scientific expertise		
PREREQUISITE COURSES:			
LANGUAGE OF INSTRUCTION:	Greek/English		
LANGUAGE OF EXAMINATION/ASSESSMENT:	Greek/English		
THE COURSE IS OFFERED TO ERASMUS STUDENTS	Yes (Greek/English)		
COURSE WEBSITE (URL)			

LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate (certain) level, which students will acquire upon successful completion of the course, are described in detail.

It is necessary to consult:

APPENDIX A

- Description of the level of learning outcomes for each level of study, in accordance with the European Higher Education Qualifications' Framework.
- Descriptive indicators for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and

APPENDIX B

- Guidelines for writing Learning Outcomes

The objective of this course is to offer students the opportunity to delve into contemporary and cutting-edge topics as well as recent advances in Food Science and Technology.

After completing this course, students must be able to:

- perceive current trends in food science and technology, new achievements and "state-of-the-art" trends in Food Science and Technology
- Have a critical view on new concerns and new knowledge and argue on current issues in their science
- Assess the validity or reliability of information presented in the media about Food Science

General Competences

Taking into consideration the general competences that students/graduates must acquire (as those are described in the Diploma Supplement and are mentioned below), at which of the following does the course attendance aim?

<i>Search for, analysis and synthesis of data and information by the use of appropriate technologies,</i>	<i>Project planning and management</i>
<i>Adapting to new situations</i>	<i>Respect for diversity and multiculturalism</i>
<i>Decision-making</i>	<i>Environmental awareness</i>
<i>Individual/Independent work</i>	<i>Social, professional and ethical responsibility and sensitivity to gender issues</i>
<i>Group/Team work</i>	<i>Critical thinking</i>
<i>Working in an international environment</i>	<i>Development of free, creative and inductive thinking</i>
<i>Working in an interdisciplinary environment</i>	<i>.....</i>
<i>Introduction of innovative research</i>	<i>(Other.....citizenship, spiritual freedom, social awareness, altruism etc.)</i>
	<i>.....</i>

1. Researching, analyzing, and synthesizing data and information with the use of suitable technologies
2. Working autonomously
3. Working in a global context
4. Generating new research ideas
5. Promoting free, creative, and deductive reasoning

COURSE CONTENT

The course comprises of lectures by Department Faculty on current research topics within their discipline or contemporary topics of their choice, lectures by professionals from the food industry, field trips to distinguished enterprises and food industries. The dynamic nature of the course mandates that it is updated annually with new topics that reflect scientific developments. Sample topics include: The food system; Consumer trends, factors affecting them and the role of Food Science; From field to plate; Pros and cons of organic food; Processed and packaged vs. raw and bulk; Sustainable use of natural resources; Local food vs. global marketing; Chemistry and functionality of food constituents; The relationship between composition/structure and functionality/nutritional value of food; The role of Food Scientists in developing new foods; Are harmful substances (e.g., trans fatty acids, acrylamide, oxidation products, allergens) more likely in processed/packaged food; The verdict on protein, fat, and sugar substitutes; Synthetic additives: detection, labeling, thresholds, licensed ingredients, national and international regulation; Functional and novel foods, nutraceuticals, natural health supplements, etc.: differences, standards, traditional and novel uses, risks and challenges; Food preservation and safety: toxins, impact of processing on quality; Biotechnology and nanotechnology in the food industry.

TEACHING METHODS--ASSESSMENT

MODES OF DELIVERY <i>Face-to-face, in-class lecturing, distance teaching and distance learning etc.</i>	Face-to-face, in-class lecturing
USE OF INFORMATION AND COMMUNICATION TECHNOLOGY	Power point presentation, Whiteboard writing, Communication with students through e-class and e-mails

<p><i>Use of ICT in teaching, Laboratory Education, Communication with students</i></p>		
<p>COURSE DESIGN <i>Description of teaching techniques, practices and methods:</i> <i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, Internship, Art Workshop, Interactive teaching, Educational visits, projects, Essay writing, Artistic creativity, etc.</i> <i>The study hours for each learning activity as well as the hours of self-directed study are given following the principles of the ECTS.</i></p>	<p>Activity/Method</p>	<p>Semester workload</p>
	<p>Lectures</p>	<p>72</p>
	<p>Individual or team project</p>	<p>25</p>
	<p>Seminars</p>	<p>20</p>
	<p>Total contact hours and training</p>	<p>117</p>
<p>STUDENT PERFORMANCE EVALUATION/ASSESSMENT METHODS <i>Detailed description of the evaluation procedures:</i> <i>Language of evaluation, assessment methods, formative or summative (conclusive), multiple choice tests, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral exam, presentation, laboratory work, other.....etc.</i> <i>Specifically defined evaluation criteria are stated, as well as if and where they are accessible by the students.</i></p>	<p>60% final written examination that includes:</p> <ul style="list-style-type: none"> -multiple choice questions -fill-in the blanks questions -short answer questions <p>30% individual or team project</p> <p>10% in class participation (contribution to discussions, seminars, lectures)</p>	

SUGGESTED READING:

To be updated every semester.