



Факультет
харчових
технологій

INNOVATIVE FOOD INGREDIENTS



The aim of study: acquisition of the theoretical, practical skills and implementation of the students during the design of the newest functional food products; to diagnose technologies of food production as integral technological systems aimed at improvement of existing and development of more effective innovative technologies.

The study of the discipline allows you to get

Competencies:

- Knowledge and understanding of the subject area and professional activity;
- Innovative methods of raw material processing; newest functional foods; alternative types of food;
- The characteristic of modern dietary supplements and the newest technologies of production of dietary supplements; technologies of using dietary supplements in the production of culinary and functional drinks;
- Method of determining the rational technological regimes of production of restaurant food products; classification and characterization of functional food products;

Program learning outcomes

- to diagnose the technologies of culinary production as integral technological systems aimed at improving existing and developing more effective innovative technologies;
- use dietary and nutritional supplements as functional recipe components for culinary and beverage products;
- to design technologies of food products and diet rations;
- to formulate the purpose, tasks and scientific strategy and the hypothesis of the development of recipes and technologies for new products

The content of the discipline:

- Characteristics of food;
- Ingredients based on proteins;
- Carbohydrate components. Taste aromatic additives;
- Use of food ingredients. Application of food ingredients.
- Experience of using food ingredients.