

COURSE OUTLINE

1. GENERAL

SCHOOL	AGRICULTURAL SCIENCES		
ACADEMIC UNIT	FOOD SCIENCE AND TECHNOLOGY		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	FST_E08	SEMESTER OF STUDIES	
COURSE TITLE	FOOD ADDITIVES		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	WEEKLY TEACHING HOURS	CREDITS	
Lectures and seminars	4	5	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	specialised general knowledge		
PREREQUISITE COURSES:	Typically, there are not prerequisite course.		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek.		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	No		
COURSE WEBSITE (URL)			

2. LEARNING OUTCOMES

<p>Learning outcomes</p> <p><i>The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</i></p> <p><i>Consult Appendix A</i></p> <ul style="list-style-type: none"> <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher</i>

Education Area

- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

The course aims to learn and deepen the concepts: Desirable Chemicals Food Additives and Unwanted Chemical Food Additives.

Upon successful completion of the course the student will be able to:

- acquiring knowledge of the desired food additives
- acquiring knowledge of unwanted food additives
- acquiring knowledge of the relevant legislation on food additives
- acquiring knowledge about the control methods of food additives;

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology

Project planning and management

Adapting to new situations

Respect for difference and multiculturalism

Decision-making

Respect for the natural environment

Working independently

Showing social, professional and ethical responsibility and sensitivity to gender issues

Team work

Criticism and self-criticism

Working in an international environment

Production of free, creative and inductive thinking

Working in an interdisciplinary environment

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Production of new research ideas

Others...

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Generally, by the end of this course the student will have developed the following general abilities (from the list above):

Autonomous (Independent) work

Adapting to new situations

Promotion of free, creative and inductive thinking

Respect for the food safety

Project planning and management

3. SYLLABUS

Introduction, Chemical Food Additives, Organic Acid - Emulsifiers - Antioxidant compounds, Pigments - Flavors - Sweeteners, Cleansers - Stabilizers and stabilizers - Chelates, Explosives and improvers - Antimicrobial agents, undesirable substances. Pesticides residues Saponins - cyanogens, phabism - Paralytic shellfish poisoning - Carragennan - carcinogens in smoked, cooked foods, Supplement E, Legislation, Allergens, Chemical migration from packaging.

4. TEACHING and LEARNING METHODS - EVALUATION

<p style="text-align: center;">DELIVERY</p> <p style="text-align: center;"><i>Face-to-face, Distance learning, etc.</i></p>	Lectures face to face.																			
<p style="text-align: center;">USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY</p> <p style="text-align: center;"><i>Use of ICT in teaching, laboratory education, communication with students</i></p>	Use of Information and Communication Technologies (ICTs) (e.g. powerpoint) in teaching. The lectures content of the course for each chapter are uploaded on the internet, in the form of pdf files, where from the students can freely download them using a password which is provided to them at the beginning of the studies.																			
<p style="text-align: center;">TEACHING METHODS</p> <p><i>The manner and methods of teaching are described in detail.</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;"><i>Activity</i></th> <th style="text-align: center;"><i>Semester workload</i></th> </tr> </thead> <tbody> <tr> <td>Lectures (3 conduct hours per week x 13 weeks)</td> <td style="text-align: center;">39</td> </tr> <tr> <td>Seminars (1 conduct hour per week x 13 weeks)</td> <td style="text-align: center;">13</td> </tr> <tr> <td>work on an assignment</td> <td style="text-align: center;">16</td> </tr> <tr> <td>Final examination (3 conduct hours)</td> <td style="text-align: center;">3</td> </tr> <tr> <td>Hours for private study of the student</td> <td style="text-align: center;">54</td> </tr> <tr> <td style="text-align: center;">Total number of hours for the Course (25 hours of work-load per ECTS credit)</td> <td style="text-align: center;">125 hours (total student work-load)</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>	<i>Activity</i>	<i>Semester workload</i>	Lectures (3 conduct hours per week x 13 weeks)	39	Seminars (1 conduct hour per week x 13 weeks)	13	work on an assignment	16	Final examination (3 conduct hours)	3	Hours for private study of the student	54	Total number of hours for the Course (25 hours of work-load per ECTS credit)	125 hours (total student work-load)					
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<p style="text-align: center;">STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<ol style="list-style-type: none"> Written examination after the end of the semester. The mark constitutes the 75% of the final grade (G_{75%}). Assignment provided during the term. The mean mark constitutes the other 25% of the final grade (G_{25%}). <p>The final grade for the course is calculated by the final grade in the assignment (25%) and the grade of the final written examination (75%).</p>																			

5. ATTACHED BIBLIOGRAPHY

<p>- Suggested bibliography:</p> <p style="text-align: center;">Οδηγός Πρόσθετων ουσιών (Ε) Υπουργείο Υγείας - Γενικού Χημείου του Κράτους, 2008</p> <p>- Literature in English:</p>
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Food Additives, 2nd Edition, A. Larry Branen, P. Michael Davidson, Seppo Salminen, John Thorngate,
Taylor and Francis, CRC Press Published November 1, 2001 Reference - 952 Pages ISBN
9780824793432 - CAT# DK5110 Series: Food Science and Technology

- Related academic journals: