MODULE | CONTENT | YEAR | TERM | CREDITS | TYPE
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Food Technology | Food Industry | 4º | 7º | 6 | Mandatory subject

LECTURER(S) | Postal address, telephone nº, e-mail address
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- Mario Jesús Muñoz Batista
- Pedro J. García-Moreno
- Lucía María Quesada Lozano

DEGREE WITHIN WHICH THE SUBJECT IS TAUGHT
Science and Food Technology

PREREQUISITES and/or RECOMMENDATIONS (if necessary)
The students should have completed the "Basic Training" module and the matter "Fundamentals of Food Technology"

BRIEF ACCOUNT OF THE SUBJECT PROGRAMME (ACCORDING TO THE DEGREE)
- Industrial processes food. Processing and modification of foods.
- Industries and food processing technology of plant and animal origin.
- Design, control and optimization of processes and food products.
• Design of industrial plants.
• Modification and innovation in food and food industrial processes.

GENERAL AND PARTICULAR ABILITIES

General Skills included in the Report of the “Grade of Science and Food Technology (UGR)”
Specific skills:
CE.4 - Recognize and apply basic operations of industrial processes to ensure process control and food products for human consumption

OBJECTIVES (EXPRESSED IN TERMS OF EXPECTED RESULTS OF THE TEACHING PROGRAMME)

At the end of this course, the students should be able to:
• Know about the main types of food production plants, as well as the general characteristics thereof.
• Develop and design both the production process that takes place in a food processing plant, such as physical plant in question.
• Assess the economic and financial viability of a food processing plant.
• Know the structure a Project of plant food processing as well as content that these documents should have.
• Identify and assess the environmental impact of a food processing plant and apply the different techniques that can be used for its reduction.

DETAILED SUBJECT SYLLABUS

THEORETICAL PROGRAM
MODULE I.
1. Introduction.
2. Feasibility study of food processing plants.
3. Project of food processing plants.
4. Evaluation and environmental management in food processing plants.

MODULE II.
5. Fundamentals of food plant design
6. Auxiliary facilities in food processing plants
7. Food industries

PRACTICAL PROGRAM.
Review of Feasibility Studies and Projects of food processing plants.
Case study: economic and financial study.
Seminary on layout of food processing plants
Seminary on mass and energy balances in food processing plants

READING
Module I:

Module II:

RECOMMENDED INTERNET LINKS
http://www.fiab.es