

In view of the health context linked to the spread of the coronavirus, the methods of organisation and evaluation of the learning units could be adapted in different situations; these possible new methods have been - or will be - communicated by the teachers to the students.

1 credits

Q2

Teacher(s)	Cybulska Iwona (coordinator) ;Kather Axel ;
Language :	English
Place of the course	Louvain-la-Neuve
Main themes	The goal of this course is to give the students the understanding of the technological value added during the food and beverage production process. The course shall lead the students to combine their basic knowledge of biochemistry, microbiology as well as energetic and environmental aspects with the technological possibilities to influence the creation of high quality food and beverages with respect to production costs, legislative restrictions as well as influences on the sustainability of the product. The course will therefore use the malting and brewing processes as model process to explicitly describe the different production steps from the raw material intake till the packaged products (unit operations for separation : sorting, filtration, decantation, centrifugation, distillation, and conservation). In further lectures the gained knowledge will be applied to explain the analogies to other food processes and their specific differences (planned: meat, dairy, distilled products, fruits/vegetables). The students will further develop in their practical work process descriptions for these industries in a seminar style.
Aims	<i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i>
Evaluation methods	Due to the COVID-19 crisis, the information in this section is particularly likely to change. The evaluation of the learned content is done by the discussion and appraisal of the produced presentation and an oral or written exam
Teaching methods	Due to the COVID-19 crisis, the information in this section is particularly likely to change. The course is based on powerpoint presentations with multimedia content (embedded movies) and completed by the presentation (and distribution for the trials) of raw materials, process aids, process equipment, and example systems. Elearning is not explicitly included.
Content	<ol style="list-style-type: none"> 1. Introduction (development what is Food Technology, how to work scientifically and interpret results) 2. Water technology <ol style="list-style-type: none"> a. Water and waste water treatment b. Water as raw material 3. Sterilization technology <ol style="list-style-type: none"> a. Basics of cooling and refrigeration b. Basics of pasteurization and sterilization processes c. High pressure treatment of food 4. Cereal technology <ol style="list-style-type: none"> a. The raw materials (mainly barley and wheat, but also corn, rice, sorghum, and others) b. Malting <ol style="list-style-type: none"> i. Cereal processing and Cereal storage ii. Steeping and Germination iii. Kilning and special malts with practical evaluation iv. Malting - practical malting trial** c. Baking and pasta production 5. Brewing technology <ol style="list-style-type: none"> a. Raw Material Intake and Milling b. Mashing c. Lautering / Mash filtration d. The raw material hop and hop products with practical hop evaluation

	<ul style="list-style-type: none"> e. Boiling and heat recovery (possibly with practical brewing demonstration) f. Wort treatment (clarification, cooling, ...) g. Yeast and yeast treatment h. Fermentation and maturation (possibly with fermentation trial**) i. Stabilization and Filtration 6. Spirits technology <ul style="list-style-type: none"> a. Raw materials and distillation process b. Whisk(e)y with practical flavor evaluation 7. Dairy technology <ul style="list-style-type: none"> a. Milk production b. Butter production c. Cheese and fermented milk products (Yoghurt)* d. Practical butter and cheese production trial** 8. Meat technology <ul style="list-style-type: none"> a. Fresh meat production* b. Ham and sausages* 9. Technology for fruits and vegetables <ul style="list-style-type: none"> a. Production processes of canned fruits, frozen fruits, dried fruits, and potato chips* b. Vegetable oil production* 10. Other food production processes ' Practical work / presentations of students* 11. Packaging technology <ul style="list-style-type: none"> a. Packaging properties and needs b. Packaging machinery and packaging plants 12. Automation and IT in the food industry <ul style="list-style-type: none"> a. Basics of automation and communication with practical demonstration b. Production systems with practical demonstration <p>*parts of these lectures can be done by the students practical work / presentations. ** practical trials by the students with presentation of the used methods</p>
<p>Inline resources</p>	<p>Moodle</p>
<p>Bibliography</p>	<p>Les PowerPoint du cours sont accessibles sur Moodle. Il est recommandé aux étudiants de les emporter avec eux lors des présentations orales</p> <p>Supports de cours facultatifs :</p> <ul style="list-style-type: none"> - Briggs, E., et al.: Brewing: science and practice, 2004, Woodhead Publishing Limited, ISBN: 978-1855734906 - Kunze, W.: Technology brewing and malting, 4th updated English Edition, May 2010, ISBN: 978-3-921690-64-2, -Jeantet, R. et al.: Science des aliments ' 2. Technologie des produits alimentaires, Lavoisier, 2007, ISBN 978-2-7430-0888-8 -EUROPEAN COMMISSION: Reference Document on Best Available Techniques in the Food, Drink and Milk Industries, 2006, online available under http://eippcb.jrc.es/reference/BREF/fdm_bref_0806.pdf
<p>Faculty or entity in charge</p>	<p>AGRO</p>

Programmes containing this learning unit (UE)				
Program title	Acronym	Credits	Prerequisite	Aims
Master [120] in Biochemistry and Molecular and Cell Biology	BBMC2M	1		