CP030003 - POSTHARVEST TECHNOLOGY OF PLANT PRODUCTS

Credits: 3 – Theory: 2,5 – Practice: 0,5 – Self study: 9

COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing the course, students are able to	Program expected learning outcomes
Knowledge		
K1, K2	(i) Analyze internal and external factors causing postharvest losses in quantity and quality (nutritional and sensory value) of the plant products after harvest; (ii) Propose some suitable technologies for controlling the postharvest losses, maintaining the quality and ensuring food hygiene and safety.	ELO 03, 04
Skills		
K3, K4, K5	i) Independently and proficiently apply information technology in quality management of post-harvest plant products; (ii) Analysis of post-harvest physio-biological changes in order to apply suitable technologies in harvesting, preliminary processing, preservation, distribution and marketing of post-harvest plant products; iii) Proficiently and proactively analyze the physical, bio-chemical, microbiological and sensory parameters of raw materials and products after harvest and storage in order to manage and control the product quality.	ELO 8, 11
Attitude and responsibility		
K6	Awareness and compliance of regulations in post-harvest management process for ensuring food hygiene and safety.	ELO 15

COURSE DESCRIPTION

- Chapter 1. Factors cause the quantity and quality losses of post-harvest plant products
- Chapter 2. Harvesting maturity
- Chapter 3. Pre-processing of plant products after harvest
- Chapter 4. Product preservation methods
- Chapter 5. Transportation – Distribution – Consumption of plant products products

LEARNING METHODS

- Listen to lectures and take full notes. Practice problem-finding, questioning, working and group discussion skills.
- Practice practical skills;
- Learning through e-learning
- Look up documents and prepare lessons

STUDENT TASKS

- Attend all theoretical and practical hours as prescribed; participate in class discussions.
- Read lecture notes, search and read references before attending class.
- Learn face-to-face/online via e-learning.
- Complete assignments/end exams as prescribed

LECTURERS IN CHARGE

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ASSESSMENT METHODS

- 10 score scale
- The final course score is the sum of the rubrics' scores with the corresponding weights
- Evaluation of the process: exercises (10%); practice (30%)
- Final assessment: 60%

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