MCTO				AST 64			Y WCTOW			
		UNIVERSITY OF EAST SARAJEVO Faculty of Technology								
Study		<b>ly program:</b> Cl		gy / Food						
		Cycle I	Cycle I Academic year IV				State			
Course title			GY OF FOOD PACKAGING							
Department Department of Food Technology - Faculty of Technology										
Course code			Status		Semester		ECTS			
TF-1-1-HIT-04-2-111-7-4-2-2			elective		VII		4			
Teacher Teaching	Dragan Vujadinović, PhD, Assistant Professor									
assistant										
Number of classes/ teaching wo (per week)		vorkload	kload Individual student workload (in semest hours)			(in semester	r Student workload coefficient S₀			
P (P	AV	LV	Р		AV	LV	S₀			
2	0	2	45		0	45	1.50			
	ırs, semester)					hours, semester)				
2 * 15 + 0 * 15 + 2 * 15 = 60 h 2 * 15 * 1.50 + 0 * 15 * 1.50 + 2 * 15 * 1.50 = 90										
Total course workload (teaching + student): 60 + 90 = 150 hours per semester         Student will demonstrate knowledge / abilities to:										
		emonstrate know	•		f food nackadi	na meteriale:				
							and use of food packaging.			
	<ol> <li>knows the materials and their properties / requirements for the manufacture and use of food packaging;</li> <li>understand the method of processing materials and making packaging from different materials for the</li> </ol>									
Learning		ood packaging;								
outcomes	outcomes4. understands and masters the processes of food and beverage packaging;5. apply appropriate methods for determining the basic parameters of quality control of									
				ning the	basic parame	ters of quality co	ontrol of			
	food packaging materials; 6. interprets the markings on the packaging and understands the markings;									
Conditionality	7. independently improves, applies available knowledge and experience.									
Teaching methods	Lectures, labo									
	1. Introduction. History and division of food packaging.									
	2. Functions and importance of packaging in food packaging. Barrier properties of packaging materials									
	and packaging. 3. Packaging materials (paper and cardboard, plastic, wood, glass, metal, complex packaging materials,									
	biodegradable and edible packaging).									
	4. Methods of processing, lines for the production of packaging materials and packaging.									
	5. Packaging forms: wrappers, bags and sacks, boxes, crates, barrels, buckets, bottles, cans, jars, bottles,									
	tubes, glasses.									
	6. Packaging from complex (multilayer) packaging materials: properties and production and application of packaging from multilayer materials, packaging systems.									
Syllabua autina	7. Food packaging design.									
Syllabus outline per week	8. Packaging for certain types of food. Interaction of food and packaging.									
por wook	9. Migrations and factors influencing migrations. Barrier effect and permeability. Legislation on materials									
	and objects in contact with food. 10. Packaging systems, machines and devices for food packaging.									
	11. Vacuum packaging, modified atmosphere packaging, aseptic packaging, active and intelligent									
	packaging.									
	12. Transport packaging, pallets and containers, dimensional and mechanical characteristics and conditions									
	of application. Standardization of packaging materials and packaging.									
	13. Legal regulations in the function of marking and declaring products. Design and quality of product									
	declaration, Ean code and benefits of machine packaging. 14. Trends and innovations in the application, packaging and production of food packaging.									
15. Packaging and environmental protection										
			Required		ire					
Author / s Title of publication, publisher Year Pages (from-to)										

Muhamedbegović, B., Juul, NV, Jašić, M.		Food packaging and packaging			1-233						
Crnčević, V.		Food packaging. Privredni pregled, Beograd			1-220						
Supplementary literature											
Author / s		Title of publication, publisher		Pag	Pages (from-to)						
Robertson, GL		Food Packaging - Principles and Practice, Marcel Dekker, Inc., New York			1-380						
Jung HH		Innovations in Food Packaging, Elsevier Ltd	2005		61-235						
Da-Wen S.		Handbook of frozen food packaging and processing, Taylor & Francis Group, LLC	2006		1-503						
		Type of student work evaluation		Points	Percentage						
	Prerequisites										
Obligations, assessment methods and grading system		attendance at lectures / exe	6	6%							
		colloq	20	20%							
		colloq	20	20%							
		Laboratory exe	24	24%							
grading system											
		Final exan	30	30%							
	TOTAL		100	100%							
Website	www.tfzv.ues.rs.ba										
Date											