

## VTE344 Food Preservation Techniques

Faculty of Veterinary Medicine – Elective course

Credit: 1      ECTS: 2



Course Description: The "Food Preservation Technologies" course is designed to provide students with a comprehensive understanding of food preservation methods and principles, focusing on sustainability. It covers the historical development of food preservation, traditional methods, and modern technologies that help prevent food deterioration and enhance the shelf life of food products. Emphasis is placed on the sustainability aspect of these technologies, including their environmental impact and resource efficiency.

Course Outcomes:

- Understand the importance and historical development of food preservation methods and their relevance to sustainability.
- Enhance their knowledge of food preservation concepts, techniques, and principles.
- Renew their awareness of traditional and modern food preservation methods and their environmental impact.
- Discuss real-life applications of food preservation technologies in the context of sustainability and offer suggestions for more sustainable practices.
- Apply food preservation concepts and techniques to real-life scenarios, considering their environmental and social implications.
- Prepare and deliver presentations on food preservation methods focusing on sustainability.
- Assess their work and food preservation practices based on predefined sustainability criteria.
- Demonstrate the ability to carry out independent studies on sustainable food preservation.
- Collaborate effectively within a group to research and present findings on sustainable food preservation methods.