

DETECTION TECHNIQUES FOR CEREAL QUALITY ASSESSMENT

Latvia University of Agriculture
Distance learning part: October 10–28, 2016
Meeting in person: November 07–11, 2016
Course offers: 3 ECTS

Goals: cereal quality is the key factor in acceptability and demand of food products, therefore the aim of the Master Course is to deepen the understanding of theoretical fundamentals and practical methods for evaluation of cereal quality. The secondary aim of the course is to educate students for work in multicultural teams. The course is primarily intended for Baltic and Nordic MSc students in agriculture and food science and technology, and secondly for students interested in the topics related to cereal quality in general. Course is based on the research and practical cases in evaluation of cereal quality attributes such as physical parameters, chemical composition, sensory and technological properties (as rheology, starch gelatinization temperature, baking properties).

Course outlines: the course will give necessary knowledge, skills and competences for Master Degree students dealing with cereal quality assessment, its safety and cereal quality changes along food chain, as well as importance of quality on new product development, for example new elevated nutrition value products (bread etc.).



Scientific content: course is based on the research and practical cases in evaluation of cereal quality attributes such as physical parameters, chemical composition, sensory and technological properties (as rheology, starch gelatinization temperature, baking properties).

Pedagogical approach: during distance learning part students will be asked will be required to collect and analyse available scientific literature on chemical composition, technological properties and physical parameters of rye, hull-less barley, hull-less oat and triticale grains in comparison with wheat. The lectures during the Master Course will focus on the topics outlined above. Practical work will be organized in groups evaluating quality parameters of mentioned cereals applying instrumental and sensory methods.

After completing the course student will have:

- knowledge and understanding on cereal quality attributes in food chain;
- skills to evaluate physical parameters, chemical composition, sensory and technological properties, and microbiological safety of cereals, summarize and discuss the results of laboratory work;
- competences to choose appropriate method of analysis for evaluation of cereal quality attributes, and analyse the obtained results.

Teaching team: includes lecturers from Lithuania and Latvia.

Information for registration:

<http://www.bova-university.org/for-msc-students/for-master-students/intensive-master-courses>

or consult your local BOVA or NOVA coordinators.

The registration form should be sent by e-mail to BOVA coordinator at LLU: daiga.unferihta@llu.lv

Don't miss registration deadline – September 4, 2016