
	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		 Escuela de Ingenierías Agrarias
		CÓDIGO: P/CL009_D002	

PROGRAMME IN VEGETABLE FERMENTATION AND CANNING INDUSTRIES

Academic course: 2018-2019

Identification and characteristics of the subject					
Code	501262			Credits ECTS	6
Denomination (Spanish)	Industrias de Fermentación y Conservación de Vegetales				
Name (English)	Vegetable Fermentation and Canning Industries				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	Sixth (6º)	Carácter	Compulsory		
Module	Food Technology				
Subject	Industries of raw materials				
Teacher (s)					
Name	Desk	e-mail		Web link	
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Field of knowledge	Nutrition and Bromatology Food Technology				
Department	PACAL				
Coordinator (in case there is more than one professor)	Francisco Pérez Nevado				
Lessons and contents					
Syllabus					
SECTION I.- OBTENTION AND IMPROVING OF INDUSTRIALLY INTERESTING MICROORGANISMS Lesson 1.- OBTENTION OF INDUSTRIALLY INTERESTING MICROORGANISMS Lesson 2. IMPROVING THE YIELD OF INDUSTRY FERMENTATION PROCESSES SECTION II.- INDUSTRY FERMENTATION PROCESSES Lesson 3.-INDUSTRY FERMENTATIONS CHARACTERISTICS. FERMENTATION SYSTEMS. Lesson 4.-DESIGN AND OPERATION OF INDUSTRIAL FERMENTATORS. SECTION III.- BEVERAGES MANUFACTURING Lesson 5.- Beer processing (Brewing)					

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- Lesson 6.- White and sparkling wines
- Lesson 7.- Red and rose wines
- Lesson 8.-Special wines
- Lesson 9.-By-products of wine processing
- Lesson 10.- Cider processing and other fermented beverages
- Lesson 11.- Spirits manufacturing

SECTION IV.- FERMENTED VEGETABLES AND ADDITIVES

- Lesson 12.- Fermented olives production
- Lesson 13.- Other types of pickles production
- Lesson 14.- Vinegar production
- Lesson 15.- Other vegetable fermented products

SECTION V.- CANNING INDUSTRY

- Lesson 16.-Fruit and vegetable canning
- Lesson 17.-Tomato industry

PRACTICAL SYLLABUS

- Practical lesson #1:Lab scale wine fermentations
- Practical lesson #2: Olive "Spanish-type" processing
- Practical lesson #3: Tomato canning
- Practical lesson #4: Fruit canning