

<b>Title</b>	<b>Waste Management in Food Industry</b>						
<b>Code</b>	ZDIT50						
<b>Study Program</b>	Postgraduate Interdisciplinary University Programme Environment protection and Nature Conservation						
<b>Semester</b>	III.						
<b>ECTS</b>	5						
<b>Status</b>	<u>elective</u>						
<b>Lecturer</b>	full professor Lidija Tadić, PhD						
<b>Co-Lecturers</b>							
<b>Requirements for Enrolment</b>	No requirements.						
<b>Objectives</b>	Introduce students to the types of waste and ways of proper management of waste material produced during the production process in different types of food industry with the aim of preserving the environment, and the methods and possibilities of using waste products.						
<b>Learning Outcomes</b>	<p>1- distinguish and compare various systems of waste management.</p> <p>2- interpret and compare national and international legislation regarding the management of waste materials.</p> <p>3- classify waste products of the food industry and to analyze the place of occurrence, the cost of the removal, treatment, reuse and disposal.</p> <p>4- differentiate and explain the methods of processing waste products of the food industry.</p> <p>5- propose appropriate processing methods and management systems on the basis of available information on the production process.</p>						
<b>Connection between Learning Outcomes, Curricular and Student Activities</b>	<b>Student Activities</b>	<b>ECTS</b>	<b>Learning Outcomes</b>	<b>Curricular Activities</b>	<b>Methods of Assessment</b>	<b>Credits*</b>	
						<b>min</b>	<b>max</b>
	Attending lectures	0.5	1-5	Attendance at the classes	Record of presence	5	10
	Activity on classes	0.5	-	Attendance with active participation	Record of presence	10	15
	Seminar/written	.,5	1-5	Literature study and seminar work	Presentation and defense seminar	15	30
	Oral / final exam	2.5	1-5	Learning and oral answers	Final exam	30	45
<b>Total</b>	<b>5.0</b>					<b>60</b>	<b>100</b>
<b>Consultations</b>	According to the agreement with the teacher.						
<b>Learning Activities</b>	<b>Lectures</b>		<b>Seminars</b>		<b>Practice</b>		
<b>Hours</b>	10		5		0		
<b>Contents / Teaching Units</b>	<p>Overview of the EU and the Republic of Croatia legislation concerning the management of waste products of the food industry. Classification of waste products of the food industry. Analysis of the composition of waste. Analysis of the cost of removing waste materials, processing, re-use and disposal. Systems for tracking control of waste disposal. Waste reduction. Waste management systems (ISO 14000 and ISO 14040).</p> <p>Methods of solid waste from the food industry. Biological methods of processing solid waste - Status and Trends. Case Studies. Methods of treatment of wastewater from the food industry. Biological treatment of wastewater from food industry. Overview of</p>						

	<p>advanced biological process of removing pollutants from wastewater and new methods of monitoring. Methods of processing output (waste) gases.</p> <p>Seminar: Examples of process optimization by using unconventional and conventional methods of energy optimization.</p>
<b>Obligatory Literature</b>	Arvanitoyannis IS: Waste Management for the Food Industries, Academic Press Elsevier Inc., Amsterdam, 2008.
<b>Recommended literature</b>	<p>Woodard F: Industrial Waste Treatment Handbook, Butterworth-Heinemann, Boston, 2001.</p> <p>The various legislation relating to environmental protection.</p>
<b>Requirements for Aquiring Signature</b>	The fulfillment of obligations students / attendants
<b>Type of Exam</b>	Written and accepted seminar and positive score at the oral examination.
<b>Lectures Language</b>	Croatian language; the possibility in English
<b>Quality Monitoring</b>	<p>Procedures, and processes for conducting certain activities related to monitoring, assurance and improving the quality of studies will be conducted in accordance with the current Regulations on the organization and operation of quality assurance system of higher education at the University of Osijek.</p> <p>Course teacher can carry out other ways of monitoring the quality depending on the specifics of the case.</p>