**توزيع الدروس الأسبوعية لإختصاص الصناعات الغذائية**

**المرحلة:** البكالوريا الفنية **السنة المنهجية:** الثالثة  **الإختصاص: الصناعات الغذائية فرع التصنيع الغذائي**

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| Microbiology BT3 |
| * BA. to define the growing factors of microbes * BA. to define the bacteriological principles of stabilization of the food products * BA. to give the operational parameters of main techniques of stabilization of the food products * BA. to define Hurdle effect of the combination of several techniques of stabilization * BA. to give the principal food applications of fermentations * BA. to give the microbes, biochemical reactions and parameters of the lactic fermentation * BA. to give the microbes, biochemical reactions and parameters of alcoholic fermentation * BA. to give the microbes, biochemical reactions and parameters of malolactic fermentation * BA. to give the microbes, biochemical reactions and parameters of other fermentations of food interest |

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| FOOD CHEMISTRY BT3 |
| * To define, measure and interpret the physico characteristics - chemical, physical and sensory of the dairy products   + BA. to give the biochemical composition of raw materials and finished products of the sector   + BA. to give the physical properties of raw materials and finished products of the sector   + BA. to give the organoleptic properties of raw materials and finished products of the sector   + BA. to measure and interpret the principal chemical parameters of raw materials and finished products of the sector   + BA. to detect the principal frauds on the composition of raw materials and finished products of the sector   + BA. to measure and interpret the principal physical parameters of raw materials and finished products of the sector   + BA. to appreciate and interpret the organoleptic characteristics of raw materials and finished products of the sector * To define, measure and interpret the physico characteristics - chemical, physical and sensory of the products containing meats and fish   + BA. to give the biochemical composition of raw materials and finished products of the sector   + BA. to give the nutritional value of products of the sectors   + BA. to give the physical properties of raw materials and finished products of the sector   + BA. to give the standards requirements related to the composition of the fresh and processed meats   + BA. to measure and interpret the principal chemical parameters of the fresh and processed livestock products   + BA. to detect the principal chemical adulterations of the fresh and processed meat products |

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| مراحل و طرائق التصنيعBT3 |
| الحليب و مشتقاته:   * التعريف و التركيب الكيميائي للحليب * اهم منتجات الحليب * شروط إنتاج الحليب * المعملات الحرارية للحليب السائل * إختباراات الحليب * تصنيع منتجات الحايب * زبدة * لبن * لبنة * الأجبان   الحبوب:   * معايير جودة القمح * عمليات تسوية الخبزو مراحله * المواد المستخدمة في تصنيع المعجنات و دورها * تصنيع الخبز |