Syllabus Food Waste Management

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<th>Course title</th>
<th>Food waste management</th>
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<td>Credits number</td>
<td>24</td>
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<tr>
<td>Year</td>
<td>2017/2018</td>
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<td>Instructor</td>
<td>Amira HADDARAH</td>
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Brief description
This course is basically about minimization of waste in food Processing, valorization of unused co-products, and improvement of the management of unavoidable wastes. The different sessions of the course are described below.

Sessions

**Session 1.** Key drivers for waste management and co-product recovery in food processing: Waste minimization, management and co-product recovery in food processing. Consumer interest in food processing waste.

**Session 2.** Optimizing manufacturing to minimize waste in food Processing: Chain management issues and good housekeeping procedures to minimise food processing waste.

**Session 3.** Key issues and technologies for food waste separation and co-product recovery: Process optimization to minimize energy use in food.

**Session 4.** The importance of microbiological risk management in the stabilization of food processing co-products.

**Session 5.** Effects of postharvest changes in quality on the stability of plant co-products: Response to adverse environments.

**Session 6.** Effect of destructuring on foods and their components and their components: lessons from other industries, preservation process and tools for breakdown/disassembly.
Session 7. Enzymatic extraction and fermentation for the recovery of food. Supercritical fluid extraction and other technologies for extraction.

Session 8. Separation technologies for food wastewater treatment and product recovery: Principal for separation, separation and recovery technologies. Fermentation, biogas and biohydrogen production.


Session 10. Recovery and reuse of trimmings and pulps from fruit and vegetable. High-value co-products from plant foods: nutraceuticals, micronutrients, cosmetics and pharmaceuticals.


References


