

## PROCESSING &amp; MARKETING

Unit 7

**Producing fruit juice**

L 4

**KNOWLEDGE****He/she is able to**

1. describe ingredients and nutritive value of fruits and fruit juice (from old varieties)
2. give basic information about the composition of the juice
3. explain the nutritional and dietary properties of fruit
4. explain changes of compounds while processing
5. explain the impact of variety and harvest date on the quantity and quality of fruit juice
6. determine the most important requirements on room, equipment and procedure necessary for juice production (mashing, squeezing, clarification, pasteurization)
7. explain methods and recipes of juice production
8. determine the most important microorganisms for juice production
9. explain the principles of microorganism-growth and -prevention
10. describe the general techniques of juice conservation
11. explain hot filling technology
12. analyse the demands of labelling fruit juice

**SKILLS****He/she is able to**

1. choose suitable fruit species and varieties for juice production
2. define the perfect harvesting date
3. discard unusable fruits
4. choose the appropriate method and machines for fruit juice production
5. use machines correctly
6. apply given recipes and adapt them if necessary
7. find further information about machines and equipment (research)
8. choose appropriate conservation methods

**COMPETENCES**

1. He/she produces fruit juice autonomously and on own responsibility with a given or a varied recipe and method.
2. He/she selects and applies appropriate technology to fruit juice production.
3. He/she autonomously realizes hazards in juice production and takes measures against these hazards if necessary.