

PROCESSING & MARKETING

Unit 7

Producing fruit juice

L 3

KNOWLEDGE**He/she is able to**

1. explain the impact of variety and harvest date on the quantity and quality of the juice
2. describe the most important requirements on room, equipment and procedure necessary for juice production (mashing, squeezing, clarification, pasteurization)
3. explain methods and recipes of juice production
4. analyse the general techniques of juice conservation
5. explain hot filling technology
6. describe the demands of labelling fruit juice

SKILLS**He/she is able to**

1. give basic information about the composition of the juice
2. choose suitable fruit species and varieties for juice production
3. define the perfect harvesting date
4. discard unusable fruits
5. use machines correctly
6. apply given recipes and adapt them if necessary

COMPETENCES

1. He/she produces fruit juice autonomously with a given recipe and method.
2. He/she applies given technology for fruit juice production.
3. He/she autonomously realizes main hazards in juice production.