



COURSE REGISTRATION FORM

Teacher	Jelena Pantović, Jelena Mladenović
University	University of Kragujevac, Faculty of Agronomy in Čačak
Course	Technology for the production of fruit brandies supplemented with the fungus <i>Coriolus versicolor</i>
Target	Agricultural Extension Service
Type	blended
Duration	2 days - 16 hours

Description	Given the technological innovations in the production of alcoholic beverages around the world and in our country, a need has arisen to provide entrepreneurs and young people wishing and able to start up their own business with knowledge on potentially new products in the field of the technology of alcoholic beverages and their potential industrial-scale production.
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Contents	The course will provide knowledge on the technology involved in the production of alcoholic beverages, primarily fruit brandies supplemented with the fruiting body of the fungus <i>Coriolus versicolor</i> . Also, the trainees will become familiar with the cultivation of this fungus under semi-industrial conditions. The following topics will be covered in the course: Introduction, Fruit Brandy Making Technology, Biochemical Composition of the fungus <i>Coriolus versicolor</i> , Potential for Semi-Industrial Production of <i>Coriolus versicolor</i> , Maceration of the Fruiting Body of the Fungus in Fruit Brandies, and Marketing of Fruit Brandies Supplemented with <i>Coriolus versicolor</i> .
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Objectives	<ol style="list-style-type: none">1. Gain knowledge on potentially new products in the field of the technology of alcoholic beverages and their enrichment with the medicinal fungus2. Broaden the trainees' knowledge of fruit brandy making technology and semi-industrial scale cultivation of <i>Coriolus versicolor</i>3. Contribute to developing competence in using online courses.
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Activities	The course participants will be actively involved in solving problems formulated based on available data. An explanation regarding brandy production technology will be provided to participants. They will also become familiar with the antioxidant and antimicrobial properties of the fungus <i>C. versicolor</i> and ways to enrich alcoholic beverages. Before the lecture, the trainees will be interviewed to obtain information on their experience in brandy production and any prior knowledge of the fungus. At the end of the course, there will be an assessment of the trainees' knowledge gained during the course for verification purposes. At the
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Coordinator:
University of Belgrade
Faculty of Agriculture

Koordinator:
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end of each teaching unit of the course participants will receive a brief tasks such as questions, definitions of new terms, making glossary of terms, and so you should do in order to advance to the next level of the course. At the end of the course there is a final test where it is necessary to fulfill the condition of 70% of correct answers required for completion of the course, if the student has achieved score 85% to 95% he is very good and excellent over 95%.

The course activities will take place under the above topics.

Materials

Computer equipment, Internet access, literature, *PowerPoint* presentations
