



Production of ice tea in sh.a."Birra Peja"

(Resource ID: 325)

Arsim Elshani

arsim.elshani(at)unhz.eu

This teaching resource is allocated to following University:

UPHZ - University of Peja "Haxhi Zeka"

Institution:

University Haxhi Zeka

<http://www.sustainicum.at/en/modules/view/325.Production-of-ice-tea-in-sh.a.Birra-Peja>



Group work



**11 to 30
students**



**Up to 3 lecture
units**



English, Shqip

Being aware that drinks are part of everyday habits and necessary for human diet, there is a rising need for a study on the production of liquids and water. The students will learn how ice tea is produced and bottled in the factory "Birra Peja", in Peja. Students will gain new experiences on the production, bottling and the positive properties of tea and the affect it has on people's health.

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conversations with the production manager and other operators and they will be free to exchange their points of view and opinions about the production process. The importance of finding the opportunities to improve the organoleptic attribute and the accomplishment of the sustainability of the product by keeping the quality for a very long time.

With the change of the chemical-physical parameters of the raw material and also the production way (bottling line, production equipments, wrapping , labelling, surrounding environment, etc) can be influenced by the quality of the final product. The quality of the spirit drinks depends on many factors: quality of the raw material, adaptability of the raw materials, equipments, the cleanliness of the environment, etc. Just like all other food products, the poor quality of the raw material will influence the poor quality of the final product.

Teaching Tools & Methods



Excursion

Integration of Social Stakeholders

University Haxhi Zeka from Peja, has a memorandum with the Factory s.a."Birra Peja" from Peja and in compliance with this, the students may visit the factory from time to time. Such study visits enable the students to get to know the work environment better and make a connection between theoretical knowledge and practical knowledge. Likewise, the factory staff have the opportunity to discuss the topics and terms that are available in the region and beyond, related to the products that they offer.

Such practice periods make the factory owners and the university professors happy, without forgetting the benefits of the students. From this study visit, the factory could offer the students a full or part time job.

Strength

- The participation of the students in the practical aspects makes it easier for them to learn the theoretical aspects
- The understanding of each of the techniques and processes is clearer
- The workers have improved discipline techniques i.e. the production paper evidences and work journals.

- The students have the opportunity to observe the production and propose any production innovations.
- the factory management can profit from any innovative ideas of the students.

Weakness

- It is normal that every producer to have his own secrets, therefore trust between the students and the host factory is necessary
- Leaking of information out of the factory is prohibited i.e. any recipe or inefficiency in the process. Everything should be discussed within the factory boundaries and with the respective university staff.

Learning Outcomes

- the cleanliness check, without allowing any process phase to be untreated, respecting the rigorous cleaning conditions.
- highlighting and emphasizing to the staff and the students the importance of cleanliness, following the production guidelines, and keeping the evidence in respective of the working papers.
- possibility to implement HACCP and ISO standards.

Relevance for Sustainability

Knowing the importance of food products in the human body;
Respecting the ISO and HACCAP standards;
Understanding how the company treats the waste after the production of tea

Related Teaching Resources

No specific previous knowledge / related resources required

Preparation Efforts

Low

Preparation Efforts Description

The preparation of the material for the non-alcoholic drinks. The right place to visit i.e. the factory. The lecturer must know each of the production phases so as to lead the students, but he can also be assisted by the technologist of the factory. After the visit, the students must

prepare work expressing everything they have learned. The planning for the study visit requires at least 1 week and the students will have the opportunity to see all the processes of non-alcoholic drinks. After the study visit the students will give their suggestions and recommendations to improve the production process.

Access

Free

Assessment

Seminar work

Credit/Certification Description

None

Sources and Links

www.birrapeja.com/

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