Universitatea Tehnică a Moldovei

INFLUENȚA PROCESELOR TEHNOLOGICE ASUPRA CALITĂȚII PREPARATELOR CULINARE

Masterand: **BATIN Roman**

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Chişinău, 2020

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Influența proceselor tehnologice asupra calității preparatelor culinare

Teză de master

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REZUMAT

În cadrul tezei de master cu titlul „ **Influența proceselor tehnologice asupra calității preparatelor culinare**” a fost realizat un studiu bibliografic cu scopul de a scoate în evidență impartul pandemiei Covid 19 asupra sectorului alimentației publice și evidențierea unor tendințe actuale în domeniul. În partea experimentală a lucrării a fost studiat efectul direritortratamente termice printre care tratarea sous vide, fierberea, fierberea la abur, călirea și coacerea în rolă cu scopul aflării pierderilor tehnologice și comparării acestora. Rezultatele obținute și expuse în teză denotă că tratarea unui sortiment variat de legume, a trei tipuri de pește și a treitipuri de piept de carne a dorefitor păsări acționează în mod diferit asupra prienderilor. În rezultat s constată că tratarea sous vide nu numai că este o metodă modernă ce pe larg astăzi se promovează în unitățile de alimentație publică dar și asigură o valoarea nutritivă a produselor foarte bună și duce la obținerea unor priederi tehnologice destul de mici.

SOMMAIRE

Within the master's thesis entitled "The influence of technological processes on the quality of food" was conducted a bibliographic study in order to highlight the division of the Covid 19 pandemic on the food sector and highlight current trends in the field. In the experimental part of the paper was studied the effect of heat treatment, including vacuum treatment, boiling, steaming, hardening and baking in order to find out the technological losses and compare them. The results obtained and presented in the thesis show that the treatment of a varied assortment of vegetables, three types of fish and three types of meat breasts of birds wishing differently acts on the catches. As a result, it is found that sous vide treatment is not only a modern method that is widely promoted in public catering establishments today but also ensures a very good nutritional value of products and leads to obtaining quite small technological advances.

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