

MINISTRY OF TOURISM  
PROMOTION AND STRENGTHENING OF COMPETENCE  
VOCATIONAL OCCUPATIONS FOR TOURISM 2019./2020.  
Mechanical engineering school Osijek



Strojarska tehnička škola Osijek  
PROMOCIJA I JAČANJE KOMPETENCIJA  
STRUKOVNIH ZANIMANJA ZA TURIZAM



Slavonsko-baranjski

čips

# Slavonsko-baranjski čips



# The objectives to be achieved by the implementation of the project

- By the implementation of the project will be achieved global market trends.
- This project involves a proactive approach to preserving the environment, natural and social resources. The implementation of 'green' concepts at all levels of opportunities for genuine sustainable tourism development and compatible market positioning .
- By including non-tourist sector in the development of tourism in continental Croatia increases innovation and entrepreneurial spirit, and collaboration with other stakeholders in tourism is encouraged.

# Design stages

- Research of production technology
- Technology selection
- Calculation
- Product testing and presentation



# Research of production technology

The idea of the project was to make a device and prescribe the process of baking / melting cracklings in such a way that it can be performed in every household without the use of special devices and tools. Fatty greaves or chips, as this delicacy has been presented in recent years, are obtained by heat treatment of fatty tissue, and crunchiness is achieved by pressing or squeezing. Although the technology of processing cracklings is simple, we contacted the producers and tried to find out the secrets





# Research of production technology

Whether it is a traditional or industrial preparation, for good cracklings it is necessary to bring a certain amount of heat and use a certain force to achieve sufficient squeezing of the cracklings. The shape and size of cracklings differ in the tradition of a particular geographical area.



Traditional preparation



Industrial preparation

# Technology selection

For a heat source, we recommend a portable classic fryer. The fryer is generally high power therefore it gives a large amount of heat in a short time and since it is portable it can be turned on on the balcony or yard of the house. Using a deep fryer for 4 kg of fat will only take you 30 minutes to get the finished product





# Technology selection

For filtering, we used three tools that can be found in stores, and the best tool was a press that we made at the School.



# Calculation

As we are a mechanical school, thermodynamics and mechanics were not a problem for us. We performed thermal calculations and we calculated, applying the laws of mechanics, the required length given the force that an individual can give.





# Product testing and presentation



# Product testing and presentation





# Thanks to everyone who helped us implement the project



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