

ECTS code **Course title** Technologia chemiczna / Chemical technology 13.3.0416 Name of unit administrating study Faculty of Chemistry Studies Field of study **Form Type** Chemistry Bachelor Full-time studies **Teaching staff** Prof. dr hab. inż. Adriana Zaleska-Medynska ECTS credits 5 Forms of classes, the realization and number of hours

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A. Forms of classes, in accordance with the UG Rector's regulations lecture, laboratory classes

B. The realization of activities in-class learning

C. Number of hours 60 h (30 h lecture, 30 h laboratory classes)

ECTS credits 5

classes - 60 h tutorial classes - 30 h student's own work - 35 h

Total: 125 h - 5 ECTS

The academic cycle

Third year, summer semester

Type of course	Language of instruction
obligatory	Polish
Teaching methods	Form and method of assessment and basic criteria for evaluation or examination requirements
Experiments designing Experiments conducting Lecture with multimedia presentation	A. Final evaluation, in accordance with the UG study regulations course completion (with a grade)
	B. Assessment methods
	Lecture: written exam
	Laboratory exercise: written tests, conducting experiments, report
	preparation
	C. The basic criteria for evaluation or exam requirements
	Lecture:
	• positive grade from the written exam covering the subjects mentioned in the lecture program; the grade scale according to the UG Study
	Regulatory;
	Laboratory exercises::
	Presence in the laboratory classes and practical conducting of
	experiments in accordance with the instructions
	 Positive evaluation of the written test (colloquium) covering the subjects mentioned in the laboratory class program; the grade scale
	according to the UG Study;
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	Positive evaluation of the report on laboratory experiments

Required courses and introductory requirements

Knowledge of the principles of general chemistry, math, principles of the inorganic chemistry, organic chemistry and analytical chemistry

Aims of education

- To gain knowledge in the field of unit operations
- To gain knowledge in the field of technological principles
- To gain knowledge in the field of the criteria of chemical process concept design
- To develop ability to prepare a schematic diagram
- To gain the knowledge about selected apparatus and devises used in the chemical and food industry



Course contents

A. Lecture

Chemical technology as applied science. New technological process – genesis. Chemical and technological concept of the processes. Process design and process scaling up. The principles of technological process. Process flow diagram. Basis unit operations. Crushing and milling. Screening and separation. Forming and extrusion. Distillation and rectification. Liquids homogenization. Mixing and agglomeration. Extraction. Heat exchange. Heating and cooling. Evaporation. Food freezing. Drying. Basic devices and apparatus in chemical and food industry. Examples of selected chemical process (case studies).

B. Laborotory

Energy balance. Fertilizers manufacturing. Heterogeneous catalysis in chemical industry. Distillation and rectification. Reactors in chemical industry.

Bibliography of literature

A. Literature required to pass the course

Warych J., Aparatura chemiczna i procesowa, Oficyna wydawnicza Politechniki Warszawskiej, Warszawa 1996

- J. Szarawara, J. Piotrowski, Podstawy teoretyczne technologii chemicznej, WNT, Warszawa, 2010
- P. Lewicki, Inżynieria procesowa i aparatura przemysłu spożywczego, WNT, 2005
- L. Synoradzki, J. Wisialski, red., Projektowanie procesów technologic

B. Extracurricular readings

Schmidt-Szałowski K., Sentek J., Podstawy technologii chemicznej. Organizacja procesów produkcyjnych, WPW 2001 S.Kucharski, J.Głowiński, red., Przykłady i zadania do przedmiotu: podstawy technologii chemicznej, Politechnika Wro-cławska, Wrocław, 2005

Knowledge

- 1. Explaining the criteria of chemical and technological concept design.
- 2. Explaining and characterizing basis operation units
- 3. Classifying operation units
- 4. Characterizing the most important devices and apparatus used in chemical and food industry

Skills

- 1. Determine the criteria of chemical and technological concept design
- 2. Construct of process flow diagram
- 3. Classify operation units
- 4. Analyze mass and energy balance
- 5. Design the selection of basic devices and apparatus used in chemical and food industry

Social competence

- 1. Student understands the concept of modern technological process design
- 2. Student is aware of the value and responsibility for his/her own work results
- 3. Student understand the needs of future education
- 4. Student demonstrates creativity in individual and teamwork and keeps open to the suggestions of the teacher and other team members