

Course title Technologia chemiczna / Chemical technology		ECTS code 13.3.0733	
Name of unit administrating study Faculty of Chemistry			
Studies			
Field of study	Type	Form	
Chemical Business	Bachelor / Engineer	Full-time studies	
Teaching staff Prof. dr hab. inż. Adriana Zaleska-Medynska			
Forms of classes, the realization and number of hours		ECTS credits 5	
A. Forms of classes, in accordance with the UG Rector’s regulations lecture, auditorium classes, laboratory classes		classes - 75 h tutorial classes – 10 h student’s own work – 40 h	
B. The realization of activities in-class learning		Total: 125 h - 5 ECTS	
C. Number of hours 75 h (30 h lecture, 15 h auditorium classes, 30 h laboratory classes)			
The academic cycle Second year, summer semester			
Type of course obligatory		Language of instruction Polish	
Teaching methods Auditory seminar Experiments designing Experiments conducting Lecture with multimedia presentation		Form and method of assessment and basic criteria for evaluation or examination requirements	
		A. Final evaluation, in accordance with the UG study regulations course completion (with a grade)	
		B. Assessment methods Lecture: written exam Auditory seminar: written test (colloquium) Laboratory exercise: written tests, conducting experiments, report preparation	
		D. The basic criteria for evaluation or exam requirements Lecture: <ul style="list-style-type: none">positive grade from the written exam covering the subjects mentioned in the lecture program; the grade scale according to the UG Study Regulatory; Auditory seminar: <ul style="list-style-type: none">Presence at seminarspositive grade from the written tests covering the subjects mentioned in the seminar program; the grade scale according to the UG Study Regulatory; Laboratory exercises: <ul style="list-style-type: none">Presence in the laboratory classes and practical conducting of experiments in accordance with the instructions<ul style="list-style-type: none">Positive evaluation of the written test (colloquium) covering the subjects mentioned in the laboratory class program; the grade scale according to the UG Study;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 devices used in the chemical and food industry

Course contents

A. Lecture program:

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. Seminar program

Examples of selected technological processes (case studies)

C. Laboratory program

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

J. Szarawara, J. Piotrowski, Podstawy teoretyczne technologii chemicznej, WNT, Warszawa, 2010

P. Lewicki, Inżynieria procesowa i aparatura przemysłu spożywczego, WNT, 2005

L. Synoradzki, J. Wisiański, red., Projektowanie procesów technologicznych od laboratorium do instalacji przemysłowej, Oficyna Wydawnicza Politechniki Wrocławskiej, 2006

B. Extracurricular reading

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. Plan the selection of basic devices and apparatus used in chemical processes

Social competence

Methods of knowledge verifications:

Student answers for questions related to modern pro-environmental technical solutions, apparatus, technology and chemical engineering.

Methods of skill verifications:

Student solves engineering problems in the field of chemistry, selects apparatus and performs simple chemical

Methods of social competences verifications:

Students observation as when performing experiments cooperates with other members of the group, plans the order of performing particular stages of experiment; obeys the rules in lab and teacher instructions; verifies the obtained results.