KAPITAŁ LUDZKI
NARODOWA STRATEGIA SPÓJNOŚCI

Projekt współfinansowany przez Unię Europejską w ramach Europejskiego Funduszu Społecznego

UNIA EUROPEJSKA
EUROPEJSKI
FUNDUSZ SPOŁECZNY

Course title	ECTS code
Food Processing	13.3.0845

Name of unit administrating study

Faculty of Chemistry

Studies

faculty	field of study		
Wydział Chemii	Chemia	type	pierwszego stopnia
		form	stacjonarne
		specialty	chemia żywności
		specialization	wszystkie

Teaching staff

dr hab. Robert Tylingo

Forms of classes, the realization and number of hours

Forms of classes

Lecture

The realization of activities

classroom instruction

Number of hours

Lecture: 30 hours

ECTS credits

2
classes - 30 h
tutorial classes – 5 h
student's own work – 15 h

Total: 50 h - 2 ECTS

The academic cycle

2024/2025 winter semester

Type of course

obligatory

Language of instruction

polish

Teaching methods

- multimedia-based lecture
- seminar lecture

Form and method of assessment and basic criteria for eveluation or examination requirements

Final evaluation

Examination

Assessment methods

- written exam (test)
- written exam (long written answer/problem solving)
- oral exam

The basic criteria for evaluation

To acquaint students with technologies of food raw materials processing and basic operations and processes carried out in the food industry.

Method of verifying required learning outcomes

Required courses and introductory requirements

A. Formal requirements

none

B. Prerequisites

Aims of education

To acquaint students with technologies of food raw materials processing and basic operations and processes carried out in the food industry

Course contents

The content of the lecture:

The scope of food technology. Characteristics of raw materials and food additives. Technological principles used in the food industry. Washing and disinfection technologies in the food industry. Operations and processes in food technology. Technological processes carried out in various branches of the food industry (fruit and vegetable industry, sugar industry, processing of food raw materials of animal origin, dairy and brewing and distillation industries).

Bibliography of literature

Literature required to pass the course
Pijanowski E., Dłużewski M., Dłużewska A., Jarczyk A.: Ogólna Technologia Żywności. WNT, Warszawa, 2000.
Lewicki P.P (red.): Inżynieria Procesowa i Aparatura Przemysłu Spożywczego. WNT, Warszawa, 1999.
Praca zbiorowa pod redakcją J. Synowieckiego, Wybrane zagadnienia z technologii fermentacyjnych przemysłu spożywczego. Wyd. PG, Gdańsk, 2007.
Pijanowski E., Dłużewski M., Dłużewska A., Jarczyk A.: Ogólna Technologia Żywności. WNT, Warszawa, 2000.
Lewicki P.P (red.): Inżynieria Procesowa i Aparatura Przemysłu Spożywczego. WNT, Warszawa, 1999.
Praca zbiorowa pod redakcją J. Synowieckiego, Wybrane zagadnienia z technologii fermentacyjnych przemysłu spożywczego. Wyd. PG, Gdańsk, 2007.
Extracurricular readings
Sikorski Z.E. (red. naukowy): Chemia Żywności. WNT, Warszawa, 2002.

The learning outcomes (for the field of study and specialization)

Knowledge

The student lists the techniques of processing food raw materials.
Defines the basic processes and unit operations carried out in the food industry.
Interprets phenomena causing changes in raw materials during their storage and processing. It characterizes technologies used in various branches of the food industry.

Skills

The student classifies raw materials in particular raw material groups, chooses ways of overweighting them and fixing them.
The student compares the processes carried out in food processing in various branches of the food industry.

Social competence

He gives critical judgment to technologies used in food processing.

Contact

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