

<b>Course title</b> Przetwórstwo żywności / Food processing		<b>ECTS code</b> 13.3.0845	
<b>Name of unit administrating study</b> Faculty of Chemistry			
<b>Studies</b>			
<b>Field of study</b>	<b>Type</b>	<b>Form</b>	
Chemistry	Bachelor	Full-time studies	
<b>Teaching staff</b> dr hab. inż. Robert Tylingo			
<b>Forms of classes, the realization and number of hours</b>		<b>ECTS credits</b> 2	
<b>A. Forms of classes, in accordance with the UG Rector's regulations</b> lecture		classes - 30 h tutorial classes – 5 h student's own work – 15 h	
<b>B. The realization of activities</b> in- class learning		Total: 50 h - 2 ECTS	
<b>C. Number of hours</b> 30 h lecture			
<b>The academic cycle</b> 2021/22 winter semester			
<b>Type of course</b> obligatory		<b>Language of instruction</b> Polish	
<b>Teaching methods</b>  Lecture with multimedia presentation		<b>Form and method of assessment and basic criteria for evaluation or examination requirements</b>	
		<b>A. Final evaluation, in accordance with the UG study regulations</b> exam	
		<b>B. Assessment methods</b> written test exam written exam (longer written statement / solution to the problem) oral exam	
		<b>C. The basic criteria for evaluation or exam requirements</b> Verification of knowledge acquired by the Student presented in the Program Content field. Positive rating is min. 51% of possible points from the written exam covering the scope of material realized during the lectures. The negative assessment can be improved on the basis of an additional written or oral exam from the material carried out during lectures (at least 51% of possible points)	
<b>Required courses and introductory requirements</b> general knowledge in the field of food chemistry, biotechnology and chemical technology			
<b>Aims of education</b> To acquaint students with technologies of food raw materials processing and basic operations and processes carried out in the food industry.			
<b>Course contents</b> 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**

### **A. 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.

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### **B. Extracurricular readings**

Sikorski Z.E. (red. naukowy): Chemia Żywności. WNT, Warszawa, 2002.

## **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.