

**Subject card**

<b>Subject name and code</b>	Technology of food and aquaculture products processing - lectures, PG_00075902						
<b>Field of study</b>	Aquaculture – Business And Technology						
<b>Date of commencement of studies</b>	October 2024	<b>Academic year of realisation of subject</b>			2026/2027		
<b>Education level</b>	undergraduate studies	<b>Subject group</b>			Obligatory subject group in the field of study		
<b>Mode of study</b>	full-time studies	<b>Mode of delivery</b>			at the university		
<b>Year of study</b>	3	<b>Language of instruction</b>			Polish		
<b>Semester of study</b>	6	<b>ECTS credits</b>			1.0		
<b>Learning profile</b>	practical	<b>Assessment form</b>					
<b>Conducting unit</b>	Pracownia Biologii Planktonu -> Katedra Biologii Morza i Biotechnologii -> Faculty of Oceanography and Geography						
<b>Name and surname of lecturer (lecturers)</b>	<b>Subject supervisor</b>		dr Anna Panasiuk				
	<b>Teachers</b>						
<b>Lesson types</b>	<b>Lesson type</b>	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	<b>Number of study hours</b>	15.0	0.0	0.0	0.0	0.0	15
	E-learning hours included: 0.0						
<b>Learning activity and number of study hours</b>	<b>Learning activity</b>	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	<b>Number of study hours</b>	15		15.0		0.0	30
<b>Subject objectives</b>	The aim of the course is to familiarize students with methods of processing raw materials from aquaculture.						
<b>Learning outcomes</b>	<b>Course outcome</b>		<b>Subject outcome</b>		<b>Method of verification</b>		
	[AKWAL3_W01] knows and understands the relationship between the achievements in the selected fields of science and disciplines of natural sciences, and the possibility of their application in socio-economic life		Knows and understands the relationships between the achievements of selected fields of science and natural science disciplines and the possibility of their use in food technology and aquaculture product processing		[SW4] test/exam - oral or written		
	[AKWAL3_W11] knows and understands the basic concepts and principles of industrial property protection and copyright law		Knows and understands the basic concepts and principles of industrial property protection and copyright law		[SW4] test/exam - oral or written		
	[AKWAL3_W06] knows and discusses techniques, research methods and tools used in aquaculture		Knows and discusses techniques, research methods and tools used in food technology and aquaculture product processing		[SW4] test/exam - oral or written		
<b>Subject contents</b>	A.1. Nutritional characteristics of aquaculture products. A.2. Basis for assessing the quality of aquaculture raw material. A.3. Fish and aquatic invertebrate processing technologies. A.5. Development and role of the Polish processing industry in the European Union and other markets						
<b>Prerequisites and co-requisites</b>							
<b>Assessment methods and criteria</b>	<b>Subject passing criteria</b>		<b>Passing threshold</b>		<b>Percentage of the final grade</b>		
	tast		51.0%		100.0%		

Recommended reading	Basic literature	- Engle C.R., 2010. Aquaculture Economics and Financing: Management and Analysis, Wiley-Blackwell - Christenson K., 2015. Aquaculture: Introduction to Aquaculture For Small Farmers, Kindle Edition - McLarney W., 2013. Freshwater Aquaculture: A Handbook for Small Scale Fish Culture in North America., Echo Point Books & Media - Lucas J.S., Southgate P.C. (ed), 2012. Aquaculture: Farming Aquatic Animals and Plants. John Wiley & Sons - Mustafa S., Shapawi R., 2015. Aquaculture Ecosystems: Adaptability and Sustainability, Wiley-Blackwell
	Supplementary literature	The latest scientific articles on the topics covered in the course.
	eResources addresses	Adresy na platformie eNauzanie:
Example issues/ example questions/ tasks being completed		
Work placement	Not applicable	

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