University of Gdańsk

Subject card

Subject name and code	Food Processing, PG_00082063						
Field of study	Chemistry						
Date of commencement of studies	October 2024		Academic year of realisation of subject		2026/2027		
Education level	Bachelor's studies		Subject group		Obligatory subject group in the field of study		
Mode of study	full-time studies		Mode of delivery		at the university		
Year of study	3		Language of instruction		Polish		
Semester of study	5		ECTS credits		2.0		
Learning profile	academic		Assessment form		exam		
Conducting unit	Faculty of Chemistry -> Rector						
Name and surname of lecturer (lecturers)	Subject supervisor		dr hab. Robert Tylingo				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	30.0	0.0	0.0	0.0	0.0	30
	E-learning hours included: 0.0						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	30		5.0		15.0	50
Subject objectives	To acquaint students with technologies of food raw materials processing and basic operations and processes carried out in the food industry						

Learning outcomes

Course outcome	Subject outcome	Method of verification
[CHEML3_W06] Chooses higher mathematics techniques to the extent necessary to understand and describe the physical processes important for understanding chemistry.	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.	[SW4] test/exam - oral or written
[CHEML3_K01] Identifies the level of her/his own knowledge and skills and the need for continuous learning and personal development.	He gives critical judgment to technologies used in food processing.	[SK8] observation of student's independent or team work
[CHEML3_U03] Selects the appropriate equipment and laboratory apparatus for conducting uncomplicated chemical experiments.	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.	[SU4] test/exam - oral or written
[CHEML3_U09] Is able to learn independently.	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.	[SU4] test/exam - oral or written
[CHEML3_K08] Formulates opinions in the field of science with caution and criticism in their expression.	He gives critical judgment to technologies used in food processing.	[SK8] observation of student's independent or team work
[CHEML3_W05] Has basic knowledge of the chemical specialisation studied.	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.	[SW4] test/exam - oral or written

Subject 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).

Prerequisites and co-requisites

general knowledge in the field of food chemistry, biotechnology and chemical technology

Assessment methods and criteria

Subject passing criteria	Passing threshold	Percentage of the final grade
test	51.0%	100.0%

Recommended reading

Basic 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.
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	Supplementary literature	Extracurricular readings Sikorski Z.E. (red. naukowy): Chemia Żywności. WNT, Warszawa, 2002.
	eResources addresses	
Example issues/ example questions/ tasks being completed		
Work placement	Not applicable	

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