

Subject card

Subject name and code	Technology of food and aquaculture products processing - laboratory exercises, PG_00075903						
Field of study	Aquaculture – Business And Technology						
Date of commencement of studies	October 2025		Academic year of realisation of subject		2027/2028		
Education level	Bachelor's studies		Subject group				
Mode of study	full-time studies		Mode of delivery		at the university		
Year of study	3		Language of instruction		Polish		
Semester of study	6		ECTS credits		2.0		
Learning profile	practical		Assessment form		credit		
Conducting unit	Department of Marine Biology and Biotechnology -> Faculty of Oceanography and Geography -> Rector						
Name and surname of lecturer (lecturers)	Subject supervisor		dr Justyna Kobos				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	0.0	0.0	20.0	0.0	0.0	20
	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	20		25.0		15.0	60
Subject objectives	The aim of the course is to familiarize students with the methods used in food technology and processing of products from aquaculture.						
Learning outcomes	Course outcome		Subject outcome		Method of verification		
	[AKWAL3-K04] is ready to identify and recognize dilemmas connected with the profession and understands the need to improve professional competence		is ready to identify and perceive the dilemmas of the profession related to the use of the latest technology in aquaculture and understands the need to improve professional competence		[SK1] oral statement/conversation/discussion		
	[AKWAL3-U02] can make observations and perform simple physical / biological / chemical measurements that are typical in socio-economic activity based on natural sciences		is able to make observations and perform simple physical/biological/ chemical measurements typical of obtaining aquaculture products		[SU6] demonstration of practical skills		
	[AKWAL3-U04] can select and use available sources of information, and understand the literature on aquaculture in a broad sense		is able to select and use available sources of information and understand the literature in the broad field of food technology and processing of aquaculture products		[SU1] oral statement/conversation/discussion		
	[AKWAL3-U06] can apply basic techniques and technological processes related to the use of elements of the environment for practical purposes		is able to apply basic techniques and technological processes related to food technology and processing of aquaculture products		[SU1] oral statement/conversation/discussion		
	[AKWAL3-U12] can interact and work in a group, and assume different roles		Can cooperate and work in a group, taking on different roles		[SU8] observation of student's independent or team work		
Subject contents	The problems of the exercises include discussion of applied technologies and processing of aquaculture products for selected industries (including food, pharmaceuticals, cosmetics).						
Prerequisites and co-requisites							

Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
		51.0%	50.0%
		51.0%	50.0%
Recommended reading	Basic literature	Engle C.R., 2010, Aquaculture Economics and Fishing: management and Analysis, Wiley-Blackwell Pawlikowski B. [red], 2022, Wykorzystanie nowoczesnych, kompleksowych technologii przetwarzania karpia w gospodarstwach akwakultury oraz zakładach przetwórstwa ryb. Poradnik. Wyd. Morski Instytut Rybacki - Państwowy Instytut Badawczy, Gdynia	
	Supplementary literature	Recent scientific articles on the topics covered during the classes	
	eResources addresses		
Example issues/ example questions/ tasks being completed			
Work placement	Not applicable		

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