University of Gdańsk

Subject card

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|---|---|---|---|
| Subject name and code | Technology of Food and Aquaculture Products Processing - laboratory classes, PG_00201265 | | |
| Field of study | Aquaculture – Business And Technology | | |
| Date of commencement of studies | October 2026 | Academic year of realisation of subject | 2028/2029 |
| Education level | Bachelor's studies | Subject group | Obligatory subject group in the field of study<br>Subject group related to practical vocational preparation |
| 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 | 2.0 | 28.0 | 50 |

**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-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-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-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-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-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).

<table>
<tr><td>Prerequisites and co-requisites</td><td colspan="3"></td></tr>
<tr><td>Assessment methods and criteria</td><td colspan="3"><table>
<tr><th>Subject passing criteria</th><th>Passing threshold</th><th>Percentage of the final grade</th></tr>
<tr><td>submission of a final assignment</td><td>51.0%</td><td>50.0%</td></tr>
<tr><td>determining the final mark on the basis of the partial marks awarded during the semester</td><td>51.0%</td><td>50.0%</td></tr>
</table></td></tr>
<tr><td rowspan="3">Recommended reading</td><td>Basic literature</td><td colspan="2">Engle C.R., 2010, Aquaculture Economics and Fishing: management and Analysis, Wiley-Blackwell<br><br>Pawlikowski B. [red], 2022, Wykorzystanie nowoczesnych, kompleksowych technologii przetwarzania karpi w gospodarstwach akwakultury oraz zakładach przetwórstwa ryb. Poradnik. Wyd. Morski Instytut Rybacki - Państwowy Instytut Badawczy, Gdynia<br><br>Kodeks dobrych praktyk produkcyjnych w przetwórstwie ryb. Gdynia: MIRPIB pod redakcją Szulecka O. (red.). MIR. 2020.<br><br>Zasady dobrej praktyki w przetwórstwie rybnym. Praca zbiorowa pod redakcją Mirosława Różyckiego i Magdaleny Podolskiej, Puławy (PIWet) 2019.</td></tr>
<tr><td>Supplementary literature</td><td colspan="2">Recent scientific articles on the topics covered during the classes</td></tr>
<tr><td>eResources addresses</td><td colspan="2"></td></tr>
<tr><td>Example issues/ example questions/ tasks being completed</td><td colspan="3"></td></tr>
<tr><td>Work placement</td><td colspan="3">Not applicable</td></tr>
</table>

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