

Subject card

Subject name and code	Technology of Food and Aquaculture Products Processing - lecture, PG_00201266						
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 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		1.0		
Learning profile	practical		Assessment form		credit		
Conducting unit	Laboratory of Plankton Biology -> Department of Marine Biology and Biotechnology -> Faculty of Oceanography and Geography -> Rector						
Name and surname of lecturer (lecturers)	Subject supervisor		dr Anna Panasiuk				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	15.0	0.0	0.0	0.0	0.0	15
	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	15		1.0		9.0	25
Subject objectives	The aim of the course is to familiarize students with methods of processing raw materials from aquaculture.						
Learning outcomes	Course outcome		Subject outcome		Method of verification		
	[AKWAL3_W11] knows and understands the key 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] has an advanced understanding of 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		
	[AKWAL3_W01] has an advanced understanding of the links between achievements in selected fields of science and natural science disciplines, and their potential applications 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		
Subject contents	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						
Prerequisites and co-requisites							
Assessment methods and criteria	Subject passing criteria		Passing threshold		Percentage of the final grade		
	test		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 -Kodeks dobrych praktyk produkcyjnych w przetwórstwie ryb. Gdynia: MIRPIB pod redakcją Szulecka O. (red.). MIR. 2020. -Zasady dobrej praktyki w przetwórstwie rybnym. Praca zbiorowa pod redakcją Mirosława Różyckiego i Magdaleny Podolskiej, Puławy (PIWet) 2019.
	Supplementary literature	The latest scientific articles on the topics covered in the course.
	eResources addresses	
Example issues/ example questions/ tasks being completed		
Work placement	Not applicable	

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