University of Gdańsk

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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