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| FACULTY: | Faculty of Mechanical Engineering |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Agnieszka Szparaga, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE COORDINATOR: | Agnieszka.szparaga@tu.koszalin.pl |
| COURSE TITLE: | **General Food Technology** |
| LECTURER’S NAME: | Joanna Piepiórka-Stepuk, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE LECTURER: | joanna.piepiorka@tu.koszalin.pl |
| ECTS POINTS FOR THE COURSE: | 2 |
| COURSE CODE (USOS): | 0811>2000-OTŻ |
| ACADEMIC YEAR: | 2023/2024 |
| SEMESTER:  (W – winter, S – summer) | S |
| HOURS IN SEMESTER: | PW (15h) |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st cycle |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Group tutorials |
| LANGUAGE OF INSTRUCTION: | English, Polish, (separate group with English depends from number of the incoming students) |
| ASSESSMENT METOD:  (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?) | (GT) Written reports, project work |
| COURSE CONTENT: | **Project**   1. Introduction to the subject matter. - Choosing a project topic 2. General product characteristics 3. Assumptions for the project 4. Production stages - technological diagram and auxiliary diagrams, list of machines and devices 5. Description of one operation with the device in detail 6. List of raw materials - raw material calculations resulting from the assumptions for the project 7. Unit packaging proposal |
| ADDITIONAL INFORMATION: |  |

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