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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 (Food Technology and Human Nutrition) |
| COURSE TITLE: | Food Microbiology |
| LECTURER’S NAME: | Ewa Czerwińska, PhD |
| E-MAIL ADDRESS OF THE LECTURER: | Ewa.czerwinska@tu.koszalin.pl |
| ECTS POINTS FOR THE COURSE: | 4 |
| COURSE CODE (USOS): | 0821>2000-MŻ-lab; 0821>2000-MŻ |
| ACADEMIC YEAR: | 2023/2024 |
| SEMESTER:  (W – winter, S – summer) | W |
| HOURS IN SEMESTER: | 30h lectures + 15h laboratory |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Lectures, laboratory |
| 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?) | written reports |
| COURSE CONTENT: | 1. Microbiological evaluation of raw materials and food products.  2. Microbiological quality of food and risks  3. Methods of testing the microbiological status of food.  4. Formation of quality and health safety of raw materials and food products during their processing, distribution and storage  5. Elimination of microorganisms in the technological process. |
| ADDITIONAL INFORMATION: |  |

/sporządził, data/