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| FACULTY: | Faculty of Mechanical Engineering and Energetics |
| 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: | 5 |
| COURSE CODE (USOS): | 0821>2000-MŻ-lab; 0821>2000-MŻ |
| ACADEMIC YEAR: | 2024/2025 |
| SEMESTER: (W – winter, S – summer) | W |
| HOURS IN SEMESTER: | 30h lectures + 30h 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 full time scheme for classes with 5 and more International Erasmus+ students enrolled/accepted;** * **English 50% individually with the teacher + Polish 50% with Polish students or individual project work- scheme for classes with less than 5 International Erasmus+ students enrolled/ accepted;** |
| ASSESSMENT METOD:  (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?) | Written test, 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/