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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 |
| 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: | 4 |
| COURSE CODE (USOS): | 0811>2000-OTŻ (Lec+ex); 0811>2000-OTŻ-lab |
| ACADEMIC YEAR: | 2024/2025 |
| SEMESTER: (W – winter, S – summer) | W |
| HOURS IN SEMESTER: | L (30h) + P (30h) |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st cycle |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Lecture, project |
| 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?) | (L) Written test (exam),(P) project work |
| COURSE CONTENT: | **Lecture**   1. Thermal processes in the food industry (6h) 2. Physicochemicalprocesses in the food industry (6h) 3. Chemical processes in food technology (4h) 4. Biotechnological processes in food technology (4h) 5. Food preservation processes (6h) 6. Auxiliary processesin food technology (4h)   **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: | - |

/sporządził, data/