		STUDY MODULE D	ESCRIPTION FORM			
	f the module/subject ory of Working N	lachines	Code 1010614151010610241			
Field of		maatun	Profile of study (general academic, practical)	Year /Semester		
Mechanika i budowa maszyn Elective path/specialty Maszyny robocze			(brak) Subject offered in: Polish	3 / 5 Course (compulsory, elective) obligatory		
Cycle o			Form of study (full-time,part-time)			
First-cycle studies			part-time			
No. of h		s: - Laboratory: <b>12</b>	Project/seminars:	No. of credits		
	of the course in the study	(university-wide, from another fiel	-			
		(brak)	(k	orak)		
Educati	on areas and fields of sc	ience and art		ECTS distribution (number and %)		
techr	nical sciences			4 100%		
Resp	onsible for subj	ect / lecturer:	Responsible for subject	/ lecturer:		
	emysław TYCZEWSK	( 0,	Karolina PERZ, Ph.D. (Eng.)			
	ail: przemyslaw.tyczev 61 665 2655	vski@put.poznan.pl	email: karolina.perz@put.poznan.pl			
	ulty of Machines and	Transport	tel. 61 665 2391 Faculty of Machines and Transport			
ul P	iotrowo 3		ul. Piotrowo 3			
Prere	equisites in term	ns of knowledge, skills an	d social competencies:			
1	Knowledge	Student has a basic knowledge about the mechanics, machines construction bases, machines theory, thermodynamics				
2	Skills	Student can draw a machine scheme. Can do basic calculations of the main elements and assemblies of the machine, i.e. shafts, bearings, couplings, brakes and transmissions				
3	Social competencies	Student is aware of the importar their general aspects and conse	nce of the responsibility for his ow quences	n activities, he understands		
Assu	-	jectives of the course:				
	•	ines and devices used in the food	industry			
14	-	mes and reference to the	educational results for a	a field of study		
	vledge:					
	acturing methods and	dge necessary for understanding s operation of a selected group of n				
Skills						
		vise in the selection of equipment f acquired knowledge about an equ		stry covered by chosen		
	al competencies					
	a sense of responsib sibility for collaborativ	ility for one?s own work and is will e tasks - [K1A_K02]	ing to comply with the principles	of teamwork and taking		
Assessment methods of study outcomes						
	· · · · · · · · · · · · · · · · · · ·					
Written examination (lectures); current control of the preparation to the laboratory; evaluation of the laboratory process						
Course description						

Systematics of the food industry machines and devices, including mechanical, thermo-diffusive and packaging processes. Allocation and application of the food industry machines and devices. Structure (main assemblies), principles of operation, schemes, technical characteristics of the food industry machines and devices.

Basic bibliography:				
Additional bibliography:				
Result of average stud	dent's workload			
Activity	Time (working hours)			
1. Presence at the lectures tory		30		
2. Preparation to the labora	12			
3. Presence at the laboratory	15			
4. Knowledge fixation, laboratory report	12			
5. Preparation to laboratory pass	4			
6. Presence at the laboratory pass	1			
7. Consultations	5			
8. Preparation to the exam	14			
9. Presence at the exam	2			
Student's wo	rkload			
Source of workload	hours	ECTS		
Total workload	95	4		
Contact hours	53	2		
Practical activities	15	0		