

STUDY MODULE DESCRIPTION FORM		
Name of the module/subject Food Technology Foundation		Code 1010614151010614575
Field of study Mechanical Engineering	Profile of study (general academic, practical) (brak)	Year /Semester 3 / 5
Elective path/specialty Food Industry Machines and Refrigeration	Subject offered in: Polish	Course (compulsory, elective) obligatory
Cycle of study: First-cycle studies	Form of study (full-time, part-time) part-time	
No. of hours Lecture: 10 Classes: - Laboratory: - Project/seminars: -		No. of credits 1
Status of the course in the study program (Basic, major, other) (brak)		(university-wide, from another field) (brak)
Education areas and fields of science and art technical sciences		ECTS distribution (number and %) 1 100%
Responsible for subject / lecturer: dr inż. Wojciech Ratajczak email: wojciech.ratajczak@put.poznan.pl tel. 665 2229, WMRIT ul.Piotrowo 3, 60-695 Poznań		
Prerequisites in terms of knowledge, skills and social competencies:		
1	Knowledge	He owns basic knowledge from organic chemistry and chemistry of food
2	Skills	Ability of self-education has he.
3	Social competencies	He understands requirement of continuous self-improvement
Assumptions and objectives of the course: Familiarization with basic features of food products and specificity of food industry.		
Study outcomes and reference to the educational results for a field of study		
Knowledge:		
1. Graduate knows specificity and functions of social and economic nutritive industries. - [K1A_W24]		
2. He owns basic knowledge about chemical composition and features of physical raw materials and food products. - [K1A_W24]		
3. He has knowledge and he understands structure of process flow in food industry. - [K1A_W24]		
4. He owns general knowledge about technological operations in food industry. It knows technologies of solidification of food. - [K1A_W24]		
Skills:		
1. He can define requirement for machines and devices for realization of individual processes in food industry process. - [K1A_U26]		
Social competencies:		
1. Graduate understands that selecting devices or other equipment besides technical and technological aspects he also should take into account the aspects of hygiene, safety, economy and ergonomomy. - [K1A_K03]		
Assessment methods of study outcomes		
Pass on the base of the control work (written test).		
Course description		

<p>Specificity and functions of social and economic food industries. Knowledge about basic chemical composition and features of physical raw materials and food products. Functions of food in human organism. Structure of process flow in food industry. Technological operations in food industry. Threats for food and manners of preventions on period of processing (HACCP,) GMP. New technologies of solidification of food.</p>		
<p>Basic bibliography:</p>		
<p>Additional bibliography:</p>		
<p>Result of average student's workload</p>		
<p>Activity</p>	<p>Time (working hours)</p>	
1. Participation in the lecture	15	
2. Consultation	1	
3. Preparing to pass	7	
4. Participation in the completion	2	
<p>Student's workload</p>		
<p>Source of workload</p>	<p>hours</p>	<p>ECTS</p>
Total workload	25	1
Contact hours	18	1
Practical activities	0	0