



**Course name / code: GENERAL FOOD TECHNOLOGY / 61S10-OTZ**

ECTS credit allocation (and other scores): 2

Semester: winter semester

Level of study: ISCED-6 - first-cycle programs (EQF-6) Branch

of science: Agricultural sciences

Language: English

Number of hours per semester: 15

Course coordinator/ Department and e-mail: Marek Adamczak/Department of Food Biotechnology,  
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Type of classes: classes

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Substantive content

**CLASSES:** The main topic of the practical course is to teach students the basic information about processes used in food production. During the practical course the students will analyze the processes of food products dehydration, drying, application of mechanical and thermal processes, distillation and rectification or use of selected enzymes in food production.

**Learning purpose:** The aim of the classes is to learn the interaction between unit operation and unit processes influencing the food product quality.

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On completion of the study programme the graduate will gain:

**Knowledge:** The students will gain sufficient of vocabulary to enable effective communication with practitioners in a food technology. Acquire a general knowledge of processes in food technology.

**Skills:** Acquire knowledge of basic approaches to food industry. Demonstrate understanding of influence of technology on food products.

**Social Competencies:** Understand the influence of techniques and technology on food products, apply ethical principles to the area of food technology.

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**Basic literature:** 1. Berk Z., 2013, Food Process Engineering and Technology. Academic Press, Academic Press, San Diego, USA. 2. Food technology, Applied Research and Production Techniques, 2018, eds. Murlidhar Meghwal, Megh R. Goyal, Mital J. Kaneria, Apple Academic Press, Oakville, Canada. 3. Handbook of Food Engineering, 2006, eds. Dennis R. Heldman, Daryl B. Lund, CRC Press, Boca Raton, USA

**Supplementary literature:** 1. Fellows P.J., 2009, Food Processing Technology. Principles and Practice. Woodhead Publishing. 2. Jeantet R., Croguennec T., Schuck P., Brule G., 2016, Handbook of Food Science and Technology 3: Food Biochemistry and Technology, vol 3. Wiley-ISTE.