





Faculty of Food Science

Course title / code: PROCESSING OF CEREALS / 03S1O-PRZZB

ECTS credit allocation (and other scores): 5.5

Semester: summer

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

Branch of science: Agricultural sciences

Language: English

Number of hours per semester: 45

Course coordinator/ Department and e-mail: prof. dr hab. inż. Iwona Konopka, Department of Plant Food Chemistry and Processing/ iwona.konopka@uwm.edu.pl

Type of classes: classes

Substantive content

CLASSES: Commodity assessment of selected cereal products (grain, flour, groat, pasta). Technique and technology of the grain milling process (roller mill) and flour quality assessment (ash, granulation, gluten content, falling number value, Zeleny sedimentation value). Technique and technology of wheat and rye bakery production (yeast and sourdough fermentation). Quality assessment of wheat and rye bread. Extrusion technique and technology and extrudate quality assessment. Competition for the selected type of bread (health function selected). Seminar summarizing the exercises.

Learning purpose: Understanding the basic methods of cereal grain processing and quality assessment of raw material and products.

On completion of the study programme the graduate will gain:

Knowledge: knowledge about basic methods of cereal grain processing and quality assessment of raw material and products.

Skills: ability to analyse cereal grain, flour and bread quality and preparation of wheat and rye flour bread and corn flake extrudates.

Social Competencies: division of tasks at the workplace, exchange of experience on the subject of analyzes, joint analysis of the results of experiments and creation of conclusions.

Basic literature: Introduction to cereal processing and by-products

(https://www.researchgate.net/publication/323167448_1_-_Introduction_to_cereal_processing_and_by-products)

Supplementary literature: scientific articles

The allocated number of ECTS points consists of:

Contact hours with an academic teacher: 45,0

Student's independent work: 92,5