

<b>Course title:</b> Food chemistry					
	<b>Specialty</b>	<b>Semester</b>	<b>Number of ECTS</b>	<b>Number of hours in the class</b>	<b>Form</b>
	<b>Foreign students</b>	<b>winter</b>	<b>3</b>	<b>45</b>	<b>Lab – 45 h</b>
<b>Name of lecturer:</b> prof. UG, dr hab. Jolanta Kumirska; prof. UG, dr hab. Marek Gołębiowski; mgr Paulina Kobyliś; dr Łukasz Haliński					
<b>Objective of the course (expected learning outcomes and competences to be acquired)</b>					
<ul style="list-style-type: none"> <li>familiarizing students with all issues listed in the seminar program content,</li> </ul>					
<b>Prerequisites:</b>					
none					
<b>Teaching methods:</b>					
<ul style="list-style-type: none"> <li>laboratory experiments</li> </ul>					
<b>Course contents</b>					
A series of laboratory exercises aimed at consolidating knowledge and skills in the field of knowledge of the chemical composition of food and physico-chemical changes occurring in raw materials and food products during their storage and processing.					
<b>Recommended reading:</b>					
Sikorski Zdzisław E. Chemia Żywności, Wyd. 6, WNT, Warszawa, 2012.					
<b>Assessment methods:</b>					
<ul style="list-style-type: none"> <li>Lab report</li> </ul>					
<b>Language of instruction:</b> English					
<b>Contact:</b>					