

Food Safety and Quality Management – descriptions of offered courses

WINTER SEMESTER

Food raw materials of plant origin – 4 ECTS – Lectures, Laboratories

The subject covers issues related to the directions and technology of processing cereal, root, fruit and vegetable raw materials; with the quality requirements for raw materials and products of their processing, methods of assessing these features, and with the importance of processing processes in shaping the quality of finished products, as well as with the principles of safe food production and the use of environmentally friendly technologies.

Food raw materials of animal origin – 4 ECTS – Lectures, Laboratories

The subject covers issues related to the type and classification of raw materials of animal origin, including beef, pork and poultry meat as well as cow's milk and eggs, quality requirements for raw materials and products of their processing, methods of assessing these features.

Safety in the processing of plant raw materials – 3 ECTS - Lectures, Exercises

The subject covers issues in the field of methods and equipment used in the production of food of plant origin and the analysis of the quality and safety of the production of plant-derived products.

Safety in the processing of animal raw materials – 3 ECTS - Lectures, Exercises

The subject covers issues in the field of methods and equipment used in the production of food of animal origin, including the production and processing of beef, pork and poultry meat as well as cow's milk. It also includes an analysis of the quality and safety of the production of products of animal origin.

General food technology – 6 ECTS - Lectures, Laboratories

The subject includes familiarizing students with the main directions of agri-food processing and with unit operations used in food processing.

Food safety hazards - 4 ECTS - Lectures, Exercises

The issues raised in the course are to serve to learn about food health hazards and methods and systems to ensure health safety in food production.

Analysis and evaluation of food quality - 4 ECTS - Lectures, Laboratories

The course covers issues in the field of modern analytical methods: spectrophotometry, chromatography, optical and sensory techniques for quality control and testing the composition of raw materials and food products.

Food biochemistry – 3 ECTS - Lectures, Laboratories

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The subject covers issues in the field of chemical composition of food and the characteristics of food raw materials and biochemical properties.