

Course code																																							
Type and description	Background Course																																						
ECTS credit	2																																						
Course name	Modern Trends in Food Technology																																						
Course name in Polish	Nowoczesne trendy w technologii żywności																																						
Language of instruction	English																																						
Course level	8 PRK																																						
Course coordinator	Prof. dr hab. inż. Grażyna Budryn (0000-0002-8050-3702)																																						
Course instructors	Prof. dr hab. inż. Grażyna Budryn (0000-0002-8050-3702)																																						
Delivery methods and course duration	<table><tr><th></th><th>Lecture</th><th>Tutorials</th><th>Laboratory</th><th>Project</th><th>Seminar</th><th>Other</th><th>Total of teaching hours during semester</th></tr><tr><td>Contact hours</td><td>5</td><td></td><td>10</td><td></td><td></td><td>0</td><td>15</td></tr><tr><td>E-learning</td><td>No</td><td>No</td><td>No</td><td>No</td><td>No</td><td>No</td><td></td></tr><tr><td>Assessment criteria (weightage)</td><td>2,0</td><td></td><td>1,00</td><td></td><td></td><td>0,00</td><td></td></tr></table>								Lecture	Tutorials	Laboratory	Project	Seminar	Other	Total of teaching hours during semester	Contact hours	5		10			0	15	E-learning	No	No	No	No	No	No		Assessment criteria (weightage)	2,0		1,00			0,00	
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Course objective	The aim of the course is to familiarize students with the latest trends on the food market, related to the use of innovative ingredients and materials in food processing.																																						
Learning outcomes	After completing the course a student is able to: 1. Indicate the sources of innovative food ingredients and describe the characteristics of these ingredients – outcomes W1, K1 2. Describe the use of new plant and animal raw materials and their ingredients in food – outcomes – U3, K1, K2 3. Adjust the composition of food to the needs of the entrepreneur or consumer – outcomes W4, U3																																						
Assessment methods	Learning outcomes 1-2: Written test of issues covering the content of the lecture. The assessment criteria: integration of knowledge, compatibility of answers with the subject of the question, use of the latest literature data, ability to justify the opinion. The result of the test: 40%. Learning outcome 3: Completion of laboratory exercises and laboratory report. The assessment criteria are: active participation in laboratory classes, innovative approach and the use of knowledge acquired during lectures to complete the task, completeness of the report. The assessment of the results of laboratory work and of the report: 60%.																																						
Prerequisites	Basic knowledge in the field of food chemistry																																						
Course content with delivery methods	LECTURE 1. Factors influencing the food market 2. New ingredients and new types of food 3. New plant and animal raw materials in food production LABORATORY 1. Obtaining and analyzing food products with new pro-health features 2. Innovative methods of modifying the sensory properties of food 3. Preserving the quality of food products using modern natural substances																																						
Basic reference materials	1. Leadley C. (Ed.). Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies, Elsevier, 2016, Berlin 2. F. Contoer (Ed.). Advances in Dairy Products", Jonh Wiley & Sons Ltd, 2018, New York 3. Aguilo-Aguayo I., Plaza L. (Eds). Innovative Technologies in Beverage Processing, John Wiley & Sons Ltd, 2017, New York 4. Ghosh D., Das S., Bagchi D., Smarta R.B. (Eds). Innovation in Healthy and Functional Foods, CRC Press, 2012, Booca Raton 5. Tokuşoğlu Ö. (Ed.). Food By-Product Based Functional Food Powders, CRC Press, 2018																																						
Other reference materials	Scientific articles from international journals in the field of food and nutrition science and technology																																						
Average student workload outside classroom	35 h																																						
Comments	-																																						
Last update	24.01.2022																																						