

Course code	CC8																																						
Type and description	CC8 - core curriculum for food technology and nutrition																																						
ECTS credit	1																																						
Course name	Advances in fermented food and beverages II																																						
Course name in Polish	Postępy w technologii żywności i napojów fermentowanych II																																						
Language of instruction	English																																						
Course level	8 PRK																																						
Course coordinator	Dr hab. inż. Edyta Kordialik-Bogacka																																						
Course instructors	Dr hab. inż. Anna Diowksza, dr hab. inż. Katarzyna Śliżewska, prof. PŁ, dr inż. Agnieszka Wilkowska, dr inż. Urszula Dziekońska																																						
Delivery methods and course duration	<table border="1"> <thead> <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> </thead> <tbody> <tr> <td>Contact hours</td> <td></td> <td></td> <td></td> <td>15</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></td> <td></td> <td></td> <td>100,00</td> <td></td> <td>0,00</td> <td></td> </tr> </tbody> </table>								Lecture	Tutorials	Laboratory	Project	Seminar	Other	Total of teaching hours during semester	Contact hours				15		0	15	E-learning	No	No	No	No	No	No		Assessment criteria (weightage)				100,00		0,00	
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Course objective	The aim of the course is to familiarize PhD students with modern applications in fermentation technology, including baking, dairy and alcoholic beverages technologies																																						
Learning outcomes	<p>After completing the course, a PhD student is able to:</p> <ol style="list-style-type: none"> 1. describe innovative fermented products 2. discuss novel raw materials and additives and explain their technological role 3. describe potential modifications in technologies of fermented products 4. apply relevant knowledge to devise new fermented products 5. interpret and evaluate the results of analysis critically 6. organize work in a group, cooperate with members of the group, show responsibility for the entrusted range of studies, quality of own work 																																						
Assessment methods	<p>Learning outcomes 1-5 are assessed by a written report, multimedia presentation, participation in discussion.</p> <p>Learning outcome 6 is assessed by supervisor's observation of student's attitude and engagement in the classes, evaluation by members of the team.</p> <p>Final assessment includes:</p> <ol style="list-style-type: none"> 1. written report (30%) 2. multimedia presentation and participation in discussion (20%) 3. supervisor's observation (30%) 4. assessment of members of the team (20%) 																																						
Prerequisites	Knowledge of fermented food and beverages																																						
Course content with delivery methods	<p>PROJECT</p> <p>The project uses the method of Problem-based learning (PBL). Students identify what they need to learn and what resources they are going to use to solve a problem pertinent to production of fermented food and beverages. Students learn working cooperatively in groups to seek solutions to real world problems.</p>																																						
Basic reference materials	Innovations in Technologies for Fermented Food and Beverage Industries. Editors: Sandeep Kumar Panda; Prathapkumar Halady Shetty, Springer, 1st edition, 2018																																						
Other reference materials																																							
Average student workload outside classroom	15 h																																						
Comments																																							
Last update																																							