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| **Course code** | CC1 |
| **Type and description** | CC1 - core curriculum for food technology and nutrition |
| **ECTS credit** | 1 |
| **Course name** | Modern Trends In Food Technology I |
| **Course name in Polish** | Nowoczesne trendy w technologii żywności I |
| **Language of instruction** | English |
| **Course level** | 8 PRK |
| **Course coordinator**  | **Dr hab. inż. Grażyna Budryn, prof. PŁ** |
| **Course instructors** |  |
| **Delivery methods and course duration** |

|  | **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) | 60,00 |  | 40,00 |  |  | 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 can:1. Indicate the sources of innovative food ingredients and describe the characteristics of these ingredients
2. Describe the use of new plant and animal raw materials and their ingredients in food
3. Adjust the composition of food to the needs of the entrepreneur or consumer
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| **Assessment methods** | Learning outcomes 1-2: Written test of issues covering the content of the lecture.The assessment criteria are: 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** | Basics of knowledge in the field food chemistry |
| **Course content with delivery methods** | Lecture:1. Factors influencing the food market2. New ingredients and new types of food3. New plant and animal raw materials in food productionLaboratory:1. Obtaining and analyzing food products with new pro-health features2. Innovative methods of modifying the sensory properties of food3. Preserving the quality of food products using modern natural substances. |
| **Basic reference materials** | 1. Collective authorship edited by C. Leadley: "Innovation and Future Trends in Food Manufacturing and Supply Chain Technologies", Elsevier, 2016, Berlin 2. Collective authorshipedited by F. Contoer: "Advences in Dairy Products", Jonh Wiley & Sons Ltd, 2018, New York3. Collective authorship edited by I. Aguilo-Aguayo, L. Plaza: "Innovative Technologies in Beverage Processing" John Wiley & Sons Ltd, 2017, New York 4. Collective authorship edited by D. Ghosh, S. Das, D. Bagchi, R.B. Smarta: "Innovation in Healthy and Functional Foods" CRC Press, 2012, Booca Raton5. Collective authorship edited by Ö. Tokuşoğlu: "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** | 15 h |
| **Comments** |  |
| **Last update** |  |