

FACULTY:	Faculty of Mechanical Engineering
FIELD OF STUDY:	Food Technology and Human Nutrition
ERASMUS COORDINATOR OF THE FACULTY:	Krzysztof Rokosz, PhD, DSc, Eng. Małgorzata Smuga-Kogut, PhD
E-MAIL ADDRESS OF THE COORDINATOR:	<ul style="list-style-type: none"> krzysztof.rokosz@tu.koszalin.pl malgorzata.smuga-kogut@tu.koszalin.pl (Food Technology and Human Nutrition)
COURSE TITLE:	Analysis and evaluation of food quality
LECTURER'S NAME:	Monika Sterczyńska, Ph.D.
E-MAIL ADDRESS OF THE LECTURER:	monika.sterczynska@tu.koszalin.pl
ECTS POINTS FOR THE COURSE:	5
ACADEMIC YEAR:	2020/2021
SEMESTER: (W – winter, S – summer)	S
HOURS IN SEMESTER:	Lec (15h) + Ex (15h)+ Lab (15h)
LEVEL OF THE COURSE: (1 st cycle, 2 nd cycle, 3 rd cycle)	1 st cycle
TEACHING METHOD: (lecture, laboratory, group tutorials, seminar, other-what type?)	Lecture, laboratory, group tutorials
LANGUAGE OF INSTRUCTION:	English
ASSESSMENT METHOD: (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?)	(Lec) Written test, (Ex) Presentation, (Lab) Written reports and class test
COURSE CONTENT:	<p>Lecture</p> <ol style="list-style-type: none"> 1. Analytics interdisciplinary knowledge - the ability to analyze and evaluate the quality of food 2. Sensory analysis and evaluation of taste and smell sensitivity tests 3. Titration methods in analytics 4. Measurement units-units conversion 5. Instrumental analysis of food, analytical procedure 6. Methods for determining the content of proteins in food products 7. Methods for determining the content of sugars in food products 8. Methods for determining the fat content in food products 9. Methods for determining moisture and dry matter in food products <p>Exercises</p> <ol style="list-style-type: none"> 1. Selection of the analyzed group of food products 2. Product characteristics 3. Evaluation of the packaging 4. Evaluation of food ingredients 5. Sampling 6. Sensory analysis and organoleptic evaluation 7. Methods for the determination of ingredients in a selected product 8. Evaluation of food quality <p>Laboratory</p> <ol style="list-style-type: none"> 1. Health and safety regulations for laboratory laboratories. Apparatus and glass. 2. Qualitative, weight and volume analysis. Sampling and preparation of solutions. Application of selected sensory methods

	<ol style="list-style-type: none"> 3. Methods for the determination of proteins in food products. 4. Methods for the determination of sugars in food products. 5. Methods for the determination of preservatives in food products. 6. Methods for determining fat content in food products. 7. Methods for determining moisture and dry matter in food products. 8. Basics of sensory analysis.
ADDITIONAL INFORMATION:	<p>Reference list (selected):</p> <ol style="list-style-type: none"> 1. Kocjan R. 2015, Analytical chemistry part I and II. Handbook for students. Ed. PZWL; 2. Nogali-Kołucka M.: Analysis of food, selected methods of qualitative and quantitative determinations of food ingredients, 2010; 3. Tajner-Czopek A., Kita A.: Analiza żywności-jakość produktów spożywczych, 2005; 4. Bączkiewicz M., Fortuna T., Juszcak L., Sobolewska-Zielińska J. 2012, Fundamentals of analysis and evaluation of food quality. Script for exercises edited by T. Fortuny, Wyd. UR in Krakow.,

.....
/sporządził, data/