

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
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COURSE TITLE:	Food packaging
LECTURER'S NAME:	Dr hab. inż. Tomasz Rydzkowski, prof. PK Dr hab. inż. Iwona Michalska-Požoga, prof. PK
E-MAIL ADDRESS OF THE LECTURER:	tomasz.rydzkowski@tu.koszalin.pl
ECTS POINTS FOR THE COURSE:	4
ACADEMIC YEAR:	2020/2021
SEMESTER: (W – winter, S – summer)	W
HOURS IN SEMESTER:	60 (Lec. (30 h) + Lab. (30 h))
LEVEL OF THE COURSE: (1 st cycle, 2 nd cycle, 3 rd cycle)	Lecture, laboratory
TEACHING METHOD: (lecture, laboratory, group tutorials, seminar, other-what type?)	Lecture, laboratory
LANGUAGE OF INSTRUCTION:	English
ASSESSMENT METHOD: (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?)	Oral exam, class test, written reports, presentations, continuous assessment
COURSE CONTENT:	<p><u>Lecture</u></p> <p>Getting to know the specifics of the packaging industry, including: characteristics of packaging materials, properties and characteristics of the packaging, application, quality and defects of packaging. Construction of packaging made from cellulose and wood pulp, polymers, glass, metals, composites materials. Bulk packaging and transportation. Getting to know the food packaging systems (packaging techniques and packaging). Packaging using modern packaging techniques (in vacuum, modified and controlled atmosphere). Basic knowledge of packaging materials recycling. Introduction to the principles of marking and labeling of foods, methods of food preservation (retorting, aseptic packaging, hot bottling, etc.) as well as with the requirements of hygienic - sanitary packaging and the role of packaging in marketing. Knowledge of general information on the packaging and the level of economic and civilization.</p> <p><u>Laboratory</u></p> <p>As part of the lab the student will acquire the ability to study the properties and durability of packaging together with an assessment of their compliance with the standards, particular: identification of packaging materials, evaluation of packaging - bottles, test the quality of closing down on double tab endurance test paper bags, Seal strength rating of selected packages food, explore the process of sealing the film and its impact on the quality of packaged foods, the analysis of macro- and microscopic structure of characteristic packaging elements, evaluation of packaging techniques of selected food products.</p>

ADDITIONAL INFORMATION:	<p>Reference list (selected):</p> <p>Barone C., Bolzoni L. at all: Food Packaging Hygiene, Springer International 2015</p> <p>Parisi S.: Food industry and packaging materials-performance-oriented guidelines for users. Smithers RAPRA Technology, Shawbury 2013</p>
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Tomasz Rydzkowski, 11.03.2020



Iwona Michalska-Požoga, 11.03.2020
/sporządził, data/

11.03.2020