

Institute of Food Technology and Gastronomy PWSliP in Łomża
Stationary Studies
Items in the academic year 2012/2013

Semester 1

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Economy	TZWIS1-EKON	15	15				30	Exam	2
2	Mathematics	TZWIS1-MATE	30	45				75	Exam	6
3	General nad Inorganic Chemistry	TZWIS1-CHON	30		30			60	Exam	7
4	Basics of Computer Science	TZWIS1-PINF	15		30			45		4
5	English I	TZWIS1-JOBC		60				60		3
6	Engineering Ethics	TZWIS1-ETIN	15	15				30		2
7	Ergonomics, OSH in Food Industry	TZWIS1-ERGO	15					15		1
8	Technical Drawing with machine elements	TZWIS1-RYSU	15			30		45		5
9	Placement – 2 weeks	TZWIS1-PTEC								
			135	135	60	30	0	360		

Semester 2

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Organic Chemistry	TZWIS2-CHOR	30		30			60	Exam	5
2	Physical Chemistry	TZWIS2-CHEM	15		15			30	Exam	3
3	Physics	TZWIS2-FIZY	30		30			60	Exam	5
4	Basics of Human Nutrition	TZWIS2-PODS	30		15			45		3
5	English II	TZWIS2-JOB2		60				60		3
6	Food Law	TZWIS2-PZYW	30					30		2
7	Science of Mechanics with Measurement	TZWIS2-MASZ	45	30				75	Exam	5
8	Physical Education	TZWIS2-WFIZ		30				30		1
9	Placement – 2 weeks	TZWIS2-PTEC								
			180	120	90	0	0	390		

Semester 3

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Food Chemistry	TZWIS3-CHEŽ	30		30			60		6
2	Biochemistry	TZWIS3-BIOC	30		30			60	Exam	5
3	Science of Mechanics	TZWIS3-MASZ	45	30				75	Exam	6
4	Food Microbiology	TZWIS3-MIKŽ	30		30			60		5
5	General Food Technology	TZWIS3-OGTŽ	30		45			75	Exam	6
6	English III	TZWIS3-JANG		60				60	Exam	2
7	Physical Education II	TZWIS3-WFIZ		30				30		0
			165	120	135			420		30

Semester 4

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Analysis and Evaluation of Food Quality	TZWIS4-AOJŻ	30		30			60	Exam	5
2	Food Processing Engineering	TZWIS4-IPAP	45	60				105	Exam	6
3	Basics of Human Nutrition	TZWIS4-PODS	30		15					4
4	Organization and economics of food enterprises	TZWIS4-OEPŻ	30	15					Exam	5
5	Food Packaging	TZWIS4-OŻYW	30		15					4
6	Toxicology or Dietetics		15	15						3
7	Technology Placement – 4 weeks	TZWIS4-PTEC								3
			180	90	60			330		30

Semester 5

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Hygiene and Safety in Food Production	TZWIS5-HBPŻ	30		15			45	Exam	4
2	Basic Food Technologies including:		155		125			280		26
2a	Fermentation Industry Technology I	TZWIS5-TEPF	20		15			35		3
2b	Gastronomy Technology I	TZWIS5-TGAS	15		10			25		3
2c	Corn Technology I	TZWIS5-TEZB	20		20			40	Exam	4
2d	Meat Technology I	TZWIS5-TEMI	20		20			40	Exam	4
2e	Food Storage	TZWIS5-PRZŻ	20		15			35		3
2f	Plant Raw material in Food Production	TZWIS5-SRPZ	20		15			35		3
2g	Food Concentrate Technology I	TZWIS5-TKON	20		15			35		3
2h	Milk Technology I	TZWIS5-TEML	20		15			35		3
2i	Fruit and Vegetables Technology I	TZWIS5-TEOW	20		15			35		3
2j	Fat Technology I	TZWIS5-TETŁ	20		15			35		3
2k	Potatoe Technology I	TZWIS5-TEZI	20		15			35		3

			185	0	140			325		30
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Semester 6

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Ecology, Energy Management and Environmental Protection	TZWIS6-EGEŚ	30					30		2
2	Designing of Food Industry Plants	TZWIS6-PZPS	15			45		60	Exam	4
3	Experiment Planning and Statistics	TZWIS6-PEIS	30	15				45		3
4	Specialization Technology:	TZWIS6-TSPE	40		40				Exam	8
4a	Gastronomy Technology II	TZWIS6-TGAS	10		10			20		2
4b	Meat Technology II	TZWIS6-TEMI	10		10			20		2
4c	Milk Technology II	TZWIS6-TEML	10		10			20		2
4d	Fruit and Vegetables Technology II	TZWIS6-TEOW	10		10			20		2
4e	Fermentation Industry Technology II	TZWIS6-TEPF	10		10			20		2
4f	Fat Technology II	TZWIS6-TETŁ	10		10			20		2
4g	Corn Technology II	TZWIS6-TEZB	10		10			20		2
4h	Potatoe Technology II	TZWIS6-	10		10			20		2

		TEZI								
5	Specialization Placement – 4 weeks	TZWIS6-PSPE								3
6	Automatisation in Food Industry	TZWIS6-APSP	15		15			30		2
7	Organization and Management of the Production Process	TZWIS6-OZPP	30	30				60	Exam	3
8	Ergonomics, OSH in Food Industry	TZWIS6-ERGO	15	15				30		1
9	Optional Subjects	TZWIS6-PFAK	60					60		3
10	Protection of Intellectual Property	TZWIS6-OWIN	15					15		1
			250	60	55	45		410		30

Semester 7

No	Subject	Code	Number of hours					Total	Form	ECTS
			Lectures	Exercises	Laboratory exercises	Practices	Seminars			
1	Specialization Technology:	TZWIS7-TSPE	48		48			96		8
1a	Gastronomy Technology III	TZWIS7-TGAS	12		12			24		2
1b	Meat Technology III	TZWIS7-TEMI	12		12			24		2
1c	Milk Technology III	TZWIS7-TEML	12		12			24		2
1d	Fruit and Vegetables Technology	TZWIS7-	12		12			24		2

	III	TEOW								
1e	Fermentation Industry Technology III	TZWIS7-TEPF	12		12			24		2
1f	Fat Technology III	TZWIS7-TETŁ	12		12			24		2
1g	Corn Technology III	TZWIS7-TEZB	12		12			24		2
1h	Potatoe Technology III	TZWIS7-TEZI	12		12			24		2
2	Food Marketing	TZWIS7-MŻYW	30	15				45		1
3	Food Business Accounting	TZWIS7-RPŻY	30	15				45	Exam	2
4	Food law	TZWIS7-PŻYW	30					30		1
5	Diploma Seminar	TZWIS7-SEMD					30	30		3
6	Diploma Thesis	TZWIS7-PDYP						0		15
			138	30	48	0	30	246		30