



Department: **Food Safety and Quality Management**

Faculty of Computer Science and Technology

Didactic Offer for **2022/2023** Academic Year

Winter semester

Lp.	Subject	Credit form	Hours			Total number of hours	ECTS
			L	Prac.	Lab.		
1	Food raw materials of plant origin	E	30	0	30	60	4
2	Food raw materials of animal origin	E	30	0	30	60	4
3	Safety in the processing of plant raw materials	Z	15	30	0	45	3
4	Safety in the processing of animal raw materials	Z	15	30	0	45	3
5	Food biochemistry	Z	15	0	30	45	3
6	Analysis and evaluation of food quality	E	15	15	30	60	4
7	Food toxicology	E	15	0	20	35	2
8	Quality control systems	Z	10	25	0	35	2
9	Normalization, standardization and certification of food	Z	10	25	0	35	2
10	Allergens in food	Z	15	0	30	45	3
Łącznie			170	125	170	465	30

Summer semester

Lp.	Subject	Credit form	Hours			Total number of hours	ECTS
			L	Prac.	Lab.		
1	Food microbiology	Z	20	0	30	50	4
2	Basics of food production techniques	Z	20	0	30	50	4
3	Food chemistry	Z	15	15	15	45	3
4	Processing of animal raw materials	E	30	0	30	60	4
5	Processing of plant raw materials	E	30	0	30	60	4
6	Food commodity science	Z	20	0	30	50	4
7	Food law	E	15	30	0	45	3
8	Food biotechnology	E	30	0	30	60	4
Łącznie			180	45	195	420	30