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| FACULTY: | Faculty of Mechanical and Energy Engineering |
| FIELD OF STUDY: | Food Technology and Human Nutrition |
| ERASMUS COORDINATOR OF THE FACULTY: | Agnieszka Szparaga, PhD, DSc, Eng |
| E-MAIL ADDRESS OF THE COORDINATOR: | Agnieszka.szparaga@tu.koszalin.pl (Food Technology and Human Nutrition) |
| COURSE TITLE: | Food Chemistry |
| LECTURER’S NAME: | Agnieszka Szparaga |
| E-MAIL ADDRESS OF THE LECTURER: | agnieszka.szparaga@tu.koszalin.pl |
| ECTS POINTS FOR THE COURSE: | 5 |
| COURSE CODE (USOS): | 0811>2000-ChŻ; 0811>2000-ChŻ-lab |
| ACADEMIC YEAR: | 2025/2026 |
| SEMESTER:  (W – winter, S – summer) | S |
| HOURS IN SEMESTER: | 30 (lecture) +15 (tutorial groups)+30 (laboratory) |
| LEVEL OF THE COURSE:  (1st cycle, 2nd cycle, 3rd cycle) | 1st |
| TEACHING METHOD:  (lecture, laboratory, group tutorials, seminar, other-what type?) | Lecture, Laboratory |
| LANGUAGE OF INSTRUCTION: | • English full time scheme for classes with 5 and more International Erasmus+ students enrolled/accepted;  • English 50% individually with the teacher + Polish 50% with Polish students or individual project work- scheme for classes with less than 5 International Erasmus+ students enrolled/ accepted; |
| ASSESSMENT METOD:  (written exam, oral exam, class test, written reports, project work, presentation, continuous assessment, other – what type?) | Written test, written reports |
| COURSE CONTENT: | Lecture  Concept of food chemistry, basic food components and their transformations, structure vs. chemical composition of food  Laboratory and tutorial groups  Chromatographic methods in food analysis  Determination of proteins in food  Quantitative and qualitative determination of fat content in food  The antioxidant potential of food products |
| ADDITIONAL INFORMATION: |  |

/sporządził, data/