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| Rok akademicki: | | Grupa przedmiotów: | | Numer katalogowy: | |
|-----------------|--|--------------------|--|-------------------|--|

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|---|--|---|----------------------|-------------|------------|
| Course title in Polish: | Suszarnictwo | | | ECTS | 1,0 |
| Course title in English: | Drying | | | | |
| Major: | Food Technology and Nutrition | | | | |
| Coordinator name: | dr hab. Katarzyna Samborska | | | | |
| Lecturer(s): | dr hab. Katarzyna Samborska | | | | |
| Faculty/department: | Faculty of Food Sciences, Department of Food Engineering and Process Management | | | | |
| Faculty for which course is offered: | Wydział Nauk o Żywności | | | | |
| Status of the course: | a) facultative | b) level III year I | c) full-time studies | | |
| Didactic cycle: | winter semester | language: english | | | |
| The aims of the course: | The aim of the course is to acquaint students with information about: the role of drying in food industry, drying kinetics and methods, as well as properties of dehydrated food. | | | | |
| Form of the course, number of hours: | a) lectures: 15 hours; b) Dodaj tekst: 0 hours; | | | | |
| Learning activities and teaching methods: | lectures | | | | |
| Full course description: | Lectures: the role of drying in food industry, the forms and properties of water in food, the drying kinetics, pretreatment methods before drying, methods of drying in food industry, the changes in food during drying, the physical properties of dried food products, drying of biotechnological products. | | | | |
| Prerequisite: | Process engineering | | | | |
| Presuppositions: | Students should have basic knowledge in food chemistry, physical chemistry and process engineering | | | | |
| Learning outcomes: | 01 the student characterizes the role of drying in food industry 02 the student characterizes the forms and properties of water in food 03 the student is able to describe the drying kinetics of food and the factors influencing the course of drying | 04 the student is able to describe the methods of food drying and the pretreatment methods before drying 05 the student is able to characterize the changes in food during drying and the physical properties of dried food products 06 the student is able to characterize the drying process of biotechnological products | | | |
| The way of verifying learning outcomes: | The verification of learning outcomes in written form (test) | | | | |
| The way of learning outcomes documentation: | Stored tests written by students | | | | |
| The elements influencing the final note: | Written test 100% | | | | |
| Place of course: | Auditorium | | | | |
| Literature: | <ol style="list-style-type: none"> Mujumdar A.S., Devahastin S. 2000. Fundamental principles of drying. In Mujumdar's Practical Guide to Industrial Drying. Exergex Corp, Montreal, 1-22 Jangam, S.V., Law, C.L. Mujumdar A.S. 2010. Drying of Foods, Vegetables and Fruits - Volume 1-3 Masters K. 1991. Spray Drying Handbook. New York, Longman Scientific & Technical | | | | |
| Notices: | Dodaj tekst | | | | |

Quantitative indicators characterizing the course:

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| Summary amount of hours in contact with teacher and individual work needed to reach the learning outcomes: | 30 h |
| Summary amount of ECTS credits in direct contact with teacher: | 1 ECTS |

Summary amount of ECTS credits in practical classes:

0 ECTS

Compatibility table of the specific learning outcomes with the effects of the course:

| No./Symbol of the learning outcomes | Learning outcomes: | Compatibility to the specific learning outcomes |
|-------------------------------------|--|---|
| 01 | the student characterizes the role of drying in food industry | K_W04, K_W17, K_U09 |
| 02 | the student characterizes the forms and properties of water in food | K_W02, K_U09, K_W17 |
| 03 | the student is able to describe the drying kinetics of food and the factors influencing the course of drying | K_W05, K_W15, K_W17, K_U09 |
| 04 | the student is able to describe the methods of food drying and the pretreatment methods before drying | K_W02, K_W04, K_W06, K_W17, K_U09 |
| 05 | the student is able to characterize the changes in food during drying and the physical properties of dried food products | K_W02, K_W02, K_W17, K_U09 |
| | 06 the student is able to characterize the drying process of biotechnological products | K_W02, K_W17, K_U09 |