

MODUL	FOOD 3.S4	COURSE TITLE	DAIRY TECHNOLOGY		ECTS	6
FACULTY COORDINATOR		prof.dr hab. Z.Krejpcio	DEPARTMENT	DEPARTMENT OF DAIRY TECHNOLOGY		
TEACHER			DR SYLWIA CHUDY			
VOLUME (H)	40		PERSONAL WORK (H)	30		
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)		
	24	0	0	16		
EVALUATION			TEACHING METHODS			
EVALUATION MODALITIES		100%	Laboratory team exercises			
ORAL INDIVIDUAL REPORT		100%	Multimedial lectures			
WRITEN INDYVIDUAL REPORT			Demonstration			
FINAL ORAL EXAM			Excursion			
FINAL WRITTEN EXAM						
COMMENTS OF EVALUATION						
SEMESTER (WINTER/SUMMER)			LANGUAGE			
SUMMER			ENGLISH			
OBJECTIVES						
During this course students familiarize with dairy technology.						
At the end of the course students will be able to: understand the basic dairy technology processes; recognize traditional Polish dairy products; make butter,						
CONTENTS						
1. Visiting a farm						
2. Butter making from sweet cream. Sensory and physical analysis of butter and buttermilk.						
3. Tvarog making (unripened cheese)						
4. Polish and European traditional dairy products with PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication cheeses) logos						
5. Using dairy products for making: "ruskie pierogi" (dumplings with potato and tvarog stuffing), "gofry" and "muffins"						
6. How to calculate ice cream recipe? Tasting ice cream produced in Poznań						
7. Methods for the analysis and quality evaluation of dried milk						
8. Visiting the dairy or analytical laboratory						
PRE-REQUIRES						