

|   |                         |   |  |   |      |
|---|-------------------------|---|--|---|------|
| MODUL   | FOOD 4S.3               | COURSE TITLE  | Molecular cuisine  |   | ECTS |
| FACULTY COORDINATOR   | prof.dr hab. Z.Krejpcio |   | DEPARTMENT   | DEPARTMENT OF FOOD TECHNOLOGY AND FOOD SAFETY |      |
| TEACHER   |                         |   | DR HAB. ANNA GRAMZA-MICHAŁOWSKA                            |   |      |
| VOLUME (H)  | 25                      |   |  | PERSONAL WORK (H)                             | 5    |
| LECTURE (H)   | LAB (H)                 | PLACEMENT (H)   | PROJECT (H)  | OTHER MODALITIES (H)                          |      |
| 6   | 19                      | 0   | 0  | 5   |      |
| EVALUATION  |                         |   | TEACHING METHODS   |   |      |
| EVALUATION MODALITIES   |                         |   | Multimedial lectures                                       |   |      |
| ORAL INDIVIDUAL REPORT  |                         |   | Laboratory team exercises                                  |   |      |
| WRITTEN INDIVIDUAL REPORT   |                         |   | Oral reports on laboratory exercises with group discussion |   |      |
| FINAL ORAL EXAM   |                         |   |  |   |      |
| FINAL WRITTEN EXAM  |                         |   | 100%   |   |      |
| COMMENTS OF EVALUATION  |                         |   |  |   |      |
| SEMESTER (WINTER/SUMMER)  |                         |   | LANGUAGE   |   |      |
| SUMMER  |                         |   | ENGLISH  |   |      |
| <b>OBJECTIVES</b>   |                         |   |  |   |      |
| This course will provide an introduction to the fundamentals of food composition and sensory analysis. Both chemical and sensory analysis will be covered. At the end of the course students will be able to: understand the basic role of food development; recognise technological changes in food development; understand the basic role of food development; recognise technological changes in food development. |                         |   |  |   |      |
| <b>CONTENTS</b>   |                         |   |  |   |      |
| <ol style="list-style-type: none"> <li>1. Introduction to molecular cuisine.</li> <li>2. Techniques used in molecular cuisine: characteristic, basic rules and directions of application.</li> <li>3. Food pairing - principles of food composition, chemical ingredients allowing to bind different raw materials.</li> <li>4. Food product development - basic rules for food composition.</li> </ol>               |                         |   |  |   |      |
| PRE-REQUISITES  |                         | BASIC FOOD CHEMISTRY, HUMAN NUTRITION; INTRODUCTION TO FOOD DEVELOPMENT |  |   |      |

3

HUMAN NUT

0

DALITIES (H)

5

emical and p  
niques used

ENGINEERING