

MODUL	FOOD 1.2	COURSE TITLE	ENZYMOLGY		ECTS	7
FACULTY COORDINATOR		prof.dr hab. Z.Krejpcio	DEPARTMENT	DEPARTMENT OF FOOD BIOCHEMISTRY AND ANALYSIS		
TEACHER		DR MAGDALENA ZIELIŃSKA-DAWIDZIAK				
VOLUME (H)	50		PERSONAL WORK (H)	110		
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)		
20	30	0	0	0		
EVALUATION			TEACHING METHODS			
EVALUATION MODALITIES			Multimedial lectures			
ORAL INDIVIDUAL REPORT			Laboratory team exercises			
WRITTEN INDIVIDUAL REPORT		35%	Oral reports on laboratory exercises with group discussion			
FINAL ORAL EXAM						
FINAL WRITTEN EXAM		65%				
COMMENTS OF EVALUATION						
SEMESTER (WINTER/SUMMER)			LANGUAGE			
WINTER			ENGLISH			
OBJECTIVES						
<p>This course will present an fundamental knowledge about enzymes and their application, especially in food industry and analysis.</p> <p>Students will perform isolation of the enzyme single-handedly and experience its properties.</p>						
CONTENTS						
<ol style="list-style-type: none"> 1.Characteristic features of enzymes - differences compared to the chemical catalysts. 2. Application of enzymes in industry (mainly food industry). 3. Enzymes in food analysis. 4. Fundamental rules concerning application of enzymes on EU market. 5. Enzyme modifications - aim and strategies. 6. Extremozymes and abzymes. 7. Rules of effective handling with enzymes in the laboratory. 						
PRE-REQUISITES		BASIC BIOCHEMISTRY				