

MODUL	FOOD 3S.1	COURSE TITLE	Cereal Chemistry and Technology	ECTS	4
FACULTY COORDINATOR	prof.dr hab. Z.Krejpcio		DEPARTMENT	Food Science and Nutrition	
TEACHER			prof. dr hab. W. Obuchowski; dr hab. Z. Kędzior		
VOLUME (H)	20		PERSONAL WORK (H)	80	
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)	
8	8	4			
EVALUATION			TEACHING METHODS		
EVALUATION MODALITIES	20%	Multimedial lectures adressed to all participants, Participation in technology of bread and extruded products making Discussion about effects of some factors on quality of product obtained Visit to cereal milling and baking factory			
ORAL INDIVIDUAL REPORT					
WRITEN INDYVIDUAL REPORT	40%				
FINAL ORAL EXAM					
FINAL WRITTEN EXAM	40%				
COMMENTS OF EVALUATION					
SEMESTER (WINTER/SUMMER)			LANGUAGE		
WINTER			ENGLISH		
OBJECTIVES					
<p>The aim of the course is to get information about structure and chemical composition of cereal grains as a raw material to different ways of processing, methods of processing to get such a product as a bread, pasta, breakfast cereals and so on.</p> <p>Students should get more knowledge about microbial, enzymatic, physicochemical and nutritional aspects of grain preservation and processing.</p>					
CONTENTS					
<ol style="list-style-type: none"> 1. Cereal structure and biochemical composition and its effect on technological properties 2. Grain storage 3. Dry milling of wheat grain 4. Pasta making technology 5. Bread making technology 6. Extrusion-cooking technology 					
PRE-REQUISES			Basis of biochemistry, general food technology, ingeenering		