

MODUL	FOOD 3.S4	COURSE TITLE	DAIRY TECHNOLOGY		ECTS	3
FACULTY COORDINATOR	prof.dr hab. Z.Krejpcio		DEPARTMENT	DEPARTMENT OF DAIRY TECHNOLOGY		
TEACHER			DR SYLWIA CHUDY			
VOLUME (H)	25			PERSONAL WORK (H)	50	
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)		
	18	0	0	7		
EVALUATION			TEACHING METHODS			
EVALUATION MODALITIES	100%	Laboratory team exercises				
ORAL INDIVIDUAL REPORT		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						
<ol style="list-style-type: none"> 1. Visit in dairy farm 2. Butter making from sweet cream. Sensory and physical analysis of butter and buttermilk. 3. Tvarog making (unripened cheese) 4. Polish 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 						
PRE-REQUIRES						