

CODE : BIOHUM 05	COURSE TITLE: TECHNOLOGIES	FERMENTATIONS	ECTS: 3	
COORDINATOR: JACEK NOWAK		DEPARTMENT: FOOD SCIENCE AND NUTRITION		
Course Category				
VOLUME(H) 45			PERSONAL WORK (H)	
LECTURE: (H) 15	PRACTICALS / LAB (H) 30	PLACEMENT: (H)	PROJECT (H)	OTHER MODALITIES: (H)
EVALUATION:		OTHER MODALITIES:	LECTURER(S)	
EVALUATION MODALITIES			JACEK NOWAK, ZBIGNIEW CZARNECKI MALGORZATA GUMIENNA MALGORZATA LASIK BARBARA STACHOWIAK	
ORAL INDIVIDUAL REPORT				
WRITTEN INDIVIDUAL REPORT	X			
FINAL ORAL EXAM				
FINAL WRITTEN EXAM				
COMMENTS OF EVALUATION:		TEACHING METHODS: LECTURES & LAB VISITING A PLANT		
SEMESTER: WINTER OR SUMMER		LANGUAGE: ENGLISH		
PERIOD: 4 WEEKS		YEAR OF STUDY: THIRD OR FOURTH		
OBJECTIVES				
TO PRESENT THE MOST IMPORTANT FERMENTATION TECHNOLOGIES IN FOOD PROCESSING AND FEUL ETHANOL PRODUCTION				
CONTENTS				
<ul style="list-style-type: none"> ▪ FERMENTATION TECHNOLOGIES FOR BREWERIES AND BIOETHANOL PRODUCING INDUSTRY ▪ FOOD FERMENTED ON INDUSTRIAL AND INDIGENOUS SCALE IN THE WORLD ▪ WINE AND MEAD PRODUCTION ▪ FERMENTATION WITH LACTIC ACID BACTERIA (LAB) ▪ CONTROL AND EVALUATION OF FERMENTATION PROCESSES ▪ VISITS TO BREWERIES AND DISTILLERIES 				
GROUP SIZE: 15		PRE-REQUISITES: MICROBIOLOGY OR BIOCHEMISTRY, CHEMISTRY		