

CODE : BIOHUM 06		COURSE TITLE: FLAVOR CHEMISTRY AND BIOTECHNOLOGY		ECTS: 4	
COORDINATOR: HENRYK JELEŃ			DEPARTMENT: FOOD SCIENCE AND NUTRITION		
COURSE CATEGORY					
VOLUME(H) 20				PERSONAL WORK (H)	
LECTURE: (H) 15	PRACTICALS / LAB (H) 5		PLACEMENT: (H)	PROJECT: (H)	OTHER MODALITIES: (H)
EVALUATION:		OTHER MODALITIES:		LECTURER(S)	
EVALUATION MODALITIES				HENRYK JELEŃ	
ORAL INDIVIDUAL REPORT					
WRITTEN INDIVIDUAL REPORT					
FINAL ORAL EXAM					
FINAL WRITTEN EXAM		X			
COMMENTS OF EVALUATION:			TEACHING METHODS: LECTURES AND LABS		
SEMESTER: WINTER OR SUMMER			LANGUAGE: ENGLISH		
PERIOD: 2 WEEKS			YEAR OF STUDY: THIRD OR FOURTH		
OBJECTIVES					
TO FAMILIARIZE STUDENTS WITH FLAVOR CHEMISTRY, PERCEPTION, ANALYSIS PRODUCTION AND APPLICATIONS					
CONTENTS					
<ul style="list-style-type: none"> ▪ INTRODUCTION TO SENSORY ANALYSIS, ▪ MECHANICAL OLFACTION, ▪ TOOLS FOR FLAVOR RESEARCH, ▪ MAIN CLASSES OF AROMA COMPOUNDS, ▪ ISOLATION OF AROMAS FROM NATURAL SOURCES, ▪ CHEMICAL SYNTHESSES, ▪ EMPIRICAL BIOTECHNOLOGY (FERMENTED FOODS), ▪ AROMA COMPOUNDS BIOGENESIS, ▪ CHIRALITY AND FLAVOUR, BIOCONVERSIONS, ▪ BIOTRANSFORMATIONS SUNTHESES DE NOVO, ▪ FLAVOR ENCAPSULATION, ▪ FLAVOR RELEASE, ▪ FORMULATING FLAVOURINGS 					
GROUP SIZE: 15			PRE-REQUISITES: CHEMISTRY		