

CODE : <b>BIOHUM 07</b>		COURSE TITLE: <b>FOOD CHEMISTRY</b>		ECTS: <b>6</b>	
COORDINATOR: <b>E. WĄSOWICZ, H. JELEŃ</b>			DEPARTMENT: <b>FOOD SCIENCE AND NUTRITION</b>		
COURSE CATEGORY					
VOLUME(H) <b>45</b>				PERSONAL WORK (H)	
LECTURE: (H) <b>30</b>	PRACTICALS / LAB (H) <b>15</b>	PLACEMENT: (H)	PROJECT: (H)	OTHER MODALITIES: (H)	
EVALUATION:		OTHER MODALITIES:		LECTURER(S)	
EVALUATION MODALITIES				<b>ERWIN WĄSOWICZ</b> <b>HENRYK JELEŃ</b>	
ORAL INDIVIDUAL REPORT					
WRITTEN INDIVIDUAL REPORT					
FINAL ORAL EXAM	x				
FINAL WRITTEN EXAM					
COMMENTS OF EVALUATION:			TEACHING METHODS: <b>LECTURES AND LABS</b>		
SEMESTER: <b>WINTER OR SUMMER</b>			LANGUAGE: <b>ENGLISH</b>		
PERIOD: <b>15 WEEKS</b>			YEAR OF STUDY: <b>SECOND</b>		
OBJECTIVES					
<ul style="list-style-type: none"> <li>▪ TO INTRODUCE STUDENTS INTO THE FIELD OF FOOD CHEMISTRY,</li> <li>▪ TO PROVIDE BASICS FOR FURTHER RESEARCH IN FOOD SCIENCE</li> </ul>					
CONTENTS					
<ul style="list-style-type: none"> <li>▪ WATER IN FOOD,</li> <li>▪ MINERALS, CARBOHYDRATES,</li> <li>▪ LIPIDS,</li> <li>▪ AMINOACIDS,</li> <li>▪ PEPTIDES AND PROTEINS,</li> <li>▪ OTHER N-COMPOUNDS,</li> <li>▪ FOOD COLORANTS,</li> <li>▪ FOOD FLAVORS,</li> <li>▪ ADDITIVES,</li> <li>▪ CONTAMINANTS,</li> <li>▪ ANTIOXIDANTS.</li> </ul>					
GROUP SIZE: <b>15</b>			PRE-REQUISITES: <b>CHEMISTRY</b>		