

CODE : BIOHUM 16	COURSE TITLE: CEREAL TECHNOLOGY			ECTS: 4
COORDINATOR: JAN MICHNIEWICZ		DEPARTMENT: FOOD SCIENCE AND NUTRITION		
COURSE CATEGORY				
VOLUME(H) 20			PERSONAL WORK (H)	
LECTURE: 10	PRACTICALS /LAB 10	PLACEMENT: (H)	PROJECT: (H)	OTHER MODALITIES: (H)
EVALUATION:		OTHER MODALITIES:	LECTURER(S)	
EVALUATION MODALITIES				
ORAL INDIVIDUAL REPORT				
WRITTEN INDIVIDUAL REPORT				
FINAL ORAL EXAM				
FINAL WRITTEN EXAM	X			
COMMENTS OF EVALUATION:		TEACHING METHODS: LECTURES & LABS		
SEMESTER WINTER / SUMMER		LANGUAGE: ENGLISH		
PERIOD: 4 WEEKS		YEAR OF STUDY: THIRD		
OBJECTIVES				
To familiarize students with cereal chemistry and technology, perspectives in cereal technology				
CONTENTS				
<ul style="list-style-type: none"> ▪ Basic definitions in cereal technology and chemistry; ▪ Cereal starch and proteins; ▪ Non starch polysaccharides; ▪ Storage and drying of cereals; ▪ Technology of wheat and rye products; ▪ Bread-making systems (wheat and rye); ▪ Pasta and noodles; ▪ Milling of wheat and rye grain; 				
GROUP SIZE: 15		PRE-REQUIRES : CHEMISTRY (ORGANIC, ANALYTICAL), BIOCHEMISTRY, FOOD TECHNOLOGY		