

CODE : BIOHUM18		COURSE TITLE: COMPUTERIZED CONTROL SYSTEMS IN FOOD TECHNOLOGY		ECTS: 3	
COORDINATOR: DR HAB. INŻ. ANTONI RYNiecki			DEPARTMENT: FOOD SCIENCE AND NUTRITION		
COURSE CATEGORY					
VOLUME(H) 10				PERSONAL WORK (H)	
LECTURE: (H) 10	PRACTICALS (LAB) : (H)		PLACEMENT: (H)	PROJECT:(H)	OTHER MODALITIES: (H)
EVALUATION:		OTHER MODALITIES:		LECTURER(S)	
EVALUATION MODALITIES				DR HAB. INŻ. ANTONI RYNiecki	
ORAL INDIVIDUAL REPORT					
WRITTEN INDIVIDUAL REPORT					
FINAL ORAL EXAM					
FINAL WRITTEN EXAM	x				
COMMENTS OF EVALUATION:			TEACHING METHODS: LECTURES		
SEMESTER: WINTER			LANGUAGE: ENGLISH		
PERIOD: 5 WEEKS			YEAR OF STUDY: THIRD		
OBJECTIVES					
PROCESS CONTROL IN FOOD INDUSTRY: SELECTED PROBLEMS AND SOLUTIONS.					
CONTENTS					
<ul style="list-style-type: none"> ▪ COMPUTER BASED INSTRUMENTATION. ▪ FOOD PROCESS MODELLING AND SIMULATION. PRINCIPLES OF THE COMPUTERIZED CONTROL SYSTEMS. ▪ PROCESS CONTROL OF THERMAL PROCESSING. ▪ MODEL-BASED CONTROL OF BACTERIAL INACTIVATION. ▪ COMPUTERIZED CONTROL OF DRYING PROCESSES. ▪ COMPUTER BASED FERMENTATION PROCESS CONTROL. 					
GROUP SIZE:		PRE-REQUIRES:			