

# Catering Technology

Food Science: Technology and Nutrition - full-time first-cycle studies, 3rd year  
2024/2025- winter semester

## Schedule of laboratory exercises

No	Date		Labs topic	Academic Teacher
	Group No.1	Group No.2		
1	28.10.2024	29.10.2024	Introductory information. Organization of kitchen work and planning of gastronomic production	Artur Głuchowski, PhD
2	04.11.2024	05.11.2024	Pre-treatment methods - characteristics and impact on quality	
3	18.11.2024	19.11.2024	Heat treatment methods - characteristics and impact on quality	
4	25.11.2024	26.11.2024	Vegetables in the catering industry - culinary purposes of different varieties, dishes assortment, and the influence of the processing conditions	
5	02.12.2024	03.12.2024	Eggs and dairy products in catering technology - structure-forming role, an assortment of dishes	
6	09.12.2024	10.12.2024	Legumes - processing principles, vegetarian dishes technology	
7	16.12.2024	17.12.2024	Seasonings - their role in shaping the flavor and aroma of the bouquet	
8	13.01.2025	14.01.2025	Cereals: assortment of flour-based dishes and the role of starch in catering technology	
9	20.01.2024	21.01.2025	Production of various menu groups: appetizers, stocks and soups, sauces, main dishes	
10	27.01.2024	28.01.2024	Production of confectionery products	

Laboratory exercises: **30 hrs**

Labs take place in classroom **71 (Department of Food Gastronomy and Food Hygiene)**

The classes are laboratory-based and require wearing protective clothing, i.e., an apron, hat or hairnet, and kitchen towel.

Group No.1	Monday 17:00-19:30
Group No.2	Tuesday 17:00-19:30

## Lectures Schedule

No	Date	Lecture topic	Lecturer
1	23.10.2024	Characteristics of a vast range of food preparation and heat treatment methods used in the catering industry and their effect on the quality of dishes.	Artur Głuchowski, PhD
2	30.10.2024		
3	06.11.2024		
4	13.11.2024	Meat and meat-based products in catering technology	Danuta Jaworska, PhD, DSc, Associate Professor
5	20.11.2024	Eggs in catering technology - structure-forming role, an assortment of dishes	Artur Głuchowski, PhD
6	27.11.2024	Soups and sauces in catering technology	
7	04.12.2024	Characteristics of the varied dishes production	
8	11.12.2024 (1 hr)	technology	

Lecture: **15 hrs**

Lectures are held on **Wednesdays** from **17.00 to 18.30** in **classroom 6**