

# TIMETABLE OF EXERCISES

## Plant-origin food technology

Academic year 2024/2025

GODZINA	Tuesday	
	10-13	13-16
GRUPA	1	2
1.10.2024 (ZTOWZ)	1	1
8.10.2024 (ZTOWZ)	2	2
15.10.2024 (ZTOWZ)	3	3
22.10.2024 (ZTOWZ)	4	4
29.10.2024 (ZTOWZ)	5	5
05.11.2024 (ZTTiKS)	6	6
12.11.2024 (ZTTiKS)	7	7
19.11.2024 (ZTTiKS)	8	8
26.11.2024 (ZTTiKS)	9	9
03.12.2024 (ZTTiKS)	10	10

ZTOWZ - Division of Fruit, Vegetable and Cereal Technology

ZTTiKS - Division of Fats and Food Concentrates Technology

### TOPIC OF THE EXERCISES:

1. Technology of sweetened products - Andrzej Cendrowski, PhD, laboratory room - 057
2. Physico-chemical analysis of wheat flour, Katarzyna Sujka, PhD, laboratory room - 024
3. Characteristics of basic cereal species, Katarzyna Sujka, PhD., laboratory room – 024
4. Tomato processing, Bartosz Kruszewski, PhD, laboratory room - 12
5. Edible oils – bleaching - Edyta Symoniuk, PhD, laboratory room - 2019
6. Oily raw materials dr inż. Edyta Symoniuk, laboratory room - 2019
7. Technology of juices, nectars and beverages , Bartosz Kruszewski, PhD, laboratory room - 12
8. Mayonnaise production technology – Anna Florowska, PhD, laboratory room - 2014
9. Ice cream technology - Monika Fedko, M.Sc., laboratory room - 2014
10. Powdered concentrate production technology - Katarzyna Marciniak-Łukasiak, Asc. Prof., laboratory room – 2014

### Exercise materials:

Leaders post in folders and in files in the team on MSTeams **GR-202425\_WTZ\_TN-Plant-origin food technology\_1SJ\_R2S3\_GWY01**

Course coordinator

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