

Food Science – Technology and Nutrition

Animal-origin Food Technology full-time studies, 1st degree, 4th semester, academic year 2024/2025

COURSE SCHEDULE

Laboratory classes schedule: **WEDNESDAY from 26.02. to 30.04.2025**

- Lab class 1. Structure and technological characteristics of meat – dr hab. Aneta Cegiełka
Lab class 2. Evaluation of the commercial quality of chicken eggs – dr hab. Aneta Cegiełka
Lab class 3. Edible offal processed meat products production technology – dr inż. Iwona Szymańska
Lab class 4. Technology of producing convenience food from poultry meat – dr hab. Aneta Cegiełka
Lab class 5. Meat curing – dr hab. Marta Chmiel
Lab class 6. Processed meat products production technology – dr hab. Marta Chmiel
Lab class 7. Canned meat production technology – dr inż. Iwona Szymańska
Lab class 8. Characteristic of raw milk – dr hab. Lidia Stasiak-Różańska, prof. SGGW
Lab class 9. Characteristic of production of cheeses – dr hab. Monika Garbowska, prof. SGGW
Lab class 10. Fermented milk and milk desserts technology – dr hab. Małgorzata Ziarno, prof. SGGW

Date	Group 1	Group 2
	Hours: 10-13	Hours: 13-16
	Lab classes no.	
26.02.2025	1	1
05.03.2025	2	2
12.03.2025	3	3
19.03.2025	4	4
26.03.2025	5	5
02.04.2025	6	6
09.04.2025	7	7
16.04.2025	8	8
23.04.2025	9	9
30.04.2025	10	10

Before starting each laboratory classes, a short test will be conducted, for which Students should read the materials provided by the teacher one week before the classes.

For laboratory classes Students are requested to bring a clean, white lab coat. Please wait for the lecturer next to room 068 (-1 floor) in the case of laboratory classes taking place at the Division of Meat Technology (side “C”) or at the entrance to the Division of Milk Technology (0 floor) in the case of laboratory classes at the Division of Milk Technology (side “C”).

LECTURES from 26.02. to 16.04.2025 WEDNESDAY, 8-10 am, room 2007, building 32 (green)

Terms and conditions for passing the course “Animal-origin Food Technology”

- Laboratory classes will be held at the laboratories of the Division of Meat Technology and the Division of Milk Technology on the dates specified in the course schedule. Any changes in the course of classes will be communicated to the Students in advance.
- The Students entering the classes should demonstrate their theoretical knowledge concerning a given topic, which will be checked by a short test, from which student can get **max. 10 points (to pass the test 5 points are necessary)**,
- In order **to pass the classes**, in addition to writing a short test, Students are **required** to prepare a **factually correct report**. It should be done according to the teacher's guidelines and handed over after the end of the experimental part or within a week after the class at the latest.
- The condition for completing the course is to pass each class** (i.e. to obtain a minimum of 50% of the total number of points awarded in classes).
- The maximum number of **absences from the classes is 2**, which the Student should make up for, if possible, after prior arrangement with the teacher. If this is not possible, the Student should write a test on the material covered by these classes, but not later than 2 weeks from the date of absence.
- Partial grades from classes can be improved only once within 2 weeks of obtaining the grade.

The final course grade consists of 40% of lab classes points and 60% of points from final test from lectures.

Course coordinator
Marta Chmiel
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