

# FOOD SCIENCE - TECHNOLOGY AND NUTRITION

## GENERAL FOOD TECHNOLOGY

2025/2026

| Date       | THURSDAY  |            |
|------------|-----------|------------|
|            | 8 – 11:00 | 11 – 14:00 |
|            | Group 1   | Erasmus    |
| 02.10.2025 | 1         | 1          |
| 09.10.2025 | 2         | 2          |
| 16.10.2025 | 3         | 3          |
| 23.10.2025 | 4         | 4          |
| 30.10.2025 | 5         | 5          |
| 06.11.2025 | 6         | 6          |
| 13.11.2025 | 7         | 7          |
| 20.11.2025 | 8         | 8          |
| 27.11.2025 | 9         | 9          |
| 04.12.2024 | 10        | 10         |
| 11.12.2024 | 11        | 11         |
| 18.12.2025 | 12        | 12         |
| 08.01.2026 | 13        | 13         |
| 15.01.2026 | 14        | 14         |
| 22.01.2026 | 15        | 15         |
|            |           |            |

### Laboratory classes schedule:

1. Cleaning, sorting and grinding of raw materials (dr inż. Ewelina Pogorzelska) **HP7 /B32** The semi-technical hall, entrance from the ground floor from the Faculty of Human Nutrition, through glass door no. 07)
2. Centrifuging and homogenization (mgr inż. Ewa Kowalska) **22/B32** (zero floor, entrance through glass door no. 6)
3. Filtration (dr inż. Andrzej Cendrowski) **057 / B32** (ground floor, entrance through glass door no. 03)
4. Extraction (dr inż. Edyta Symoniuk) **2019/B 32** (2nd floor, entrance through glass door no. 26)
5. Sterilization (mgr inż Iwona Szymańska) HP (The semi-technical hall, entrance from the ground floor from the Faculty of of Food Technology, through glass door no. 03)
6. Thermal processing of raw materials (dr inż. Ewelina Pogorzelska) **HP7 /B32** The semi-technical hall, entrance from the ground floor from the Faculty of Human Nutrition, through glass door no. 07)

7. Pasteurization (mgr inż. Ewa Kowalska) **22/B32** (zero floor, entrance through glass door no. 6)
8. Drying (dr inż. Anna Florowska) **2014/B 32** (2nd floor, entrance through glass door no. 26)
9. Gelification (mgr inż. Monika Fedko) **2014/B 32** (2nd floor, entrance through glass door no. 26)
10. Osmoactive methods of food preservation (dr inż. Ewelina Pogorzelska) **HP7 /B32**
11. Assessment of technological suitability of selected raw materials in the food industry (dr inż. Ewelina Pogorzelska) **HP7 /B32**
12. Enzymes (dr inż. Monika Marcinkowska-Lesiak) **HP7 /B32**
13. Freezing (dr inż. Arkadiusz Szpicer) **HP7 /B32**
14. Biotechnological processes (dr inż. Bartosz Kruszewski) **057 / B32** (ground floor, entrance through glass door no. 03)
15. Food packaging (dr inż. Monika Marcinkowska-Lesiak) **HP7 /B32**

## **Classes Regulations**

### **GENERAL FOOD TECHNOLOGY**

**Carried out for II-year students of the field**

### **FOOD SCIENCE - TECHNOLOGY AND NUTRITION**

**in the academic year 2025/2026 in the winter semester**

1. The laboratories take place in classes (groups) in the laboratories and semi-technical halls of Faculty of Food Technology and Faculty of Human Nutrition on the dates specified in the schedule (Harmonogram FOOD SCIENCE - TECHNOLOGY AND NUTRITION 2024).
2. The condition for passing the entire course is to complete 15 (**all**) exercises carried out during the semester.
3. During the laboratories students can get 10 points, the overall grade for the exercise consists of points for:
  - theoretical preparation for laboratory classes - at the beginning of each exercise there is a test for which you can get a maximum of 5.0 points. (passing is a minimum of 2.25 points). The material will be provided to students in advance.
  - for activity during the laboratory classes and for a written report on the exercise performed, (max. 5.0 points)

To pass the laboratory classes it is necessary to obtain at least 5.5 points.

- A student who, after completing the laboratory classes, has not passed 2 classes, but the average number of points obtained from the laboratory classes is at least 5.5, may take the exit test for those exercises that he did not pass. Exit test Students take within a week after the course coordinator announces that they have failed the laboratory classes.
  - Absences from classes are allowed in the number in accordance with the WULS-SGGW Study Regulations. The student should make up for the absence from classes (regardless of the reason), and if a given department cannot provide the opportunity to make up the classes, the student should pass a test on the material covered by the exercise - no later than 2 weeks after the end of the classes.
  - Partial grades for classes can be improved only once within two weeks from the date of announcement of the grade.
4. STUDENTS PARTICIPATING IN WORKSHOPS LOCATED ON THE PREMISES OF WULS-SGGW must comply with the regulations regarding sanitary discipline in force at WULS-SGGW.

Laboratory classes coordinators

Dr inż. Anna Florowska (Faculty of Food Technology)

Dr inż. Monika Marcinkowska-Lesiak (Faculty of Human Nutrition)