

TIMETABLE OF EXERCISES

Plant-origin food technology

Academic year 2025/2026

	Tuesday	
GODZINA	10-13	13-16
GRUPA	1	2
7.10.2025 (ZTTiKS)	1	1
14.10.2025 (ZTTiKS)	2	2
21.10.2025 (ZTOWZ)	3	3
28.10.2025 (ZTTiKS)	4	4
4.11.2025 (ZTTiKS)	5	5
18.11.2025 (ZTOWZ)	6	6
25.11.2025 (ZTOWZ)	7	7
2.12.2025 (ZTOWZ)	8	8
9.12.2025 (ZTOWZ)	9	9
16.12.2025 (ZTTiKS)	10	10

ZTOWZ - Division of Fruit, Vegetable and Cereal Technology

ZTTiKS - Division of Fats and Food Concentrates Technology

TOPIC OF THE EXERCISES:

1. Edible oils – bleaching – Edyta Symoniuk, PhD, laboratory room – 2019
2. Mayonnaise production technology – Anna Florowska, PhD, laboratory room – 2014
3. Characteristics of basic cereal species, Katarzyna Sujka, PhD., laboratory room – 024
4. Ice cream technology - Monika Fedko, M.Sc., laboratory room – 2014
5. Oily raw materials - Edyta Symoniuk PhD, laboratory room – 2019
6. Physico-chemical analysis of wheat flour, Katarzyna Sujka, PhD, laboratory room – 024
7. Technology of sweetened products - Andrzej Cendrowski, PhD, laboratory room – 057
8. Tomato processing, Bartosz Kruszewski, PhD, laboratory room - 12
9. Technology of juices, nectars and beverages , Bartosz Kruszewski, PhD, laboratory room – 12
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-202526_Plant-origin food technology_WTZ_TN-1SJ_R2S3_GWY01**

Course coordinator

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