

# Food Science – Technology and Nutrition

## Animal-origin Food Technology

full-time studies, 1st degree, 4th semester, academic year 2025/2026

### COURSE SCHEDULE

**Laboratory classes schedule: WEDNESDAY from 04.03. to 06.05.2026, 1 group**

Lab class 1. Structure and technological characteristics of meat – dr hab. Aneta Cegiełka

Lab class 2. Meat curing – dr hab. Marta Chmiel, prof. SGGW

Lab class 3. Evaluation of the commercial quality of chicken eggs – dr hab. Aneta Cegiełka

Lab class 4. Canned meat production technology – dr inż. Iwona Szymańska

Lab class 5. Edible offal processed meat products production technology – dr inż. Iwona Szymańska

Lab class 6. Technology of producing convenience food from poultry meat – dr hab. Aneta Cegiełka

Lab class 7. Processed meat products production technology – dr hab. Marta Chmiel, prof. SGGW

Lab class 8. Characteristic of raw milk – dr hab. Lidia Stasiak-Róžańska, 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 – Prof. dr hab. Małgorzata Ziarno

Date	Hours: 10-13
	Lab classes no.
04.03.2026	1 AC
11.03.2026	2 MCh
18.03.2026	3 AC
25.03.2026	10 MZ
01.04.2026	5 ISz
08.04.2026	6 AC
15.04.2026	7 MCh
22.04.2026	8 LSR
29.04.2026	9 MG
06.05.2026	4 ISz

**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 from meat technology (side “C”) or at the entrance to the former Division of Milk Technology (0 floor) in the case of laboratory classes from milk technology (side “C”).

### LECTURES from 04.03. to 22.04.2026 WEDNESDAY, 8-10 am, room 2007, building 32 (green)

04.03.2026	AC
11.03.2026	AC
18.03.2026	AC/MCh (1 h/ 1 h)
25.03.2026	MCh
01.04.2026	MZ
08.04.2026	MG
15.04.2026	LSR
22.04.2026	MCh (1 h)

### Terms and conditions for passing the course

#### “Animal-origin Food Technology”

- Laboratory classes will be held at the laboratories of the Department of Food Technology and Assessment 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  
(marta\_chmiel@sggw.edu.pl)