Polish name of the course:	Przetwórstwo ekologicznych surowców pochodzenia roślinnego					**ECTS**	**3**
English name of the course:	Processing of organic plant raw materials						
Name of study:	Organic Agriculture and Food Production (OAFP)						
Language:	English			Stage:	I		
Form of studies:	X intramural ☐ extramural	Type of module:	☐ basic X directional	X obligatory ☐ elective	Semester: 5	X winter semester ☐ summer semester	
		Academic year:		**2021/2022**	Catalogue number:	ROL-ER-1S-05Z-08	

Coordinator of the course	Andrzej Cendrowski, PhD Eng.
Teachers responsible for the module:	Lecturers of the Division of Fruit, Vegetable and Cereal Technology, Department of Food Technology and Assessment, Institute of Food Sciences
Objectives of the module:	**Goal:** The aim of the course is to familiarize students with selected technologies used in processing of organic raw materials of plant origin and the functioning of the organic food market. **Description**: Lecture topics: Quality requirements for organic raw materials of plant origin sent for processing. Traditional and modern processing methods. Selected processing technologies used in fruit-vegetable and cereal industry including machines and devices. Organic processing in Poland and worldwide. Plant-based organic food market. The use of additional and auxiliary substances in the processing of plant raw materials. Production waste management. Topics of exercises: Processing technologies used in the fruit-vegetable and cereal industries. Assessment of the impact of additional substances used in the fruit-vegetable and cereal industries. The presentation of obtained results regarding the effect of applied technology and additives on the product quality.
Teaching forms, number of hours:	W - lecture, hours 15 LC - laboratory exercises, hours 15
Teaching methods:	Lectures, Laboratory exercises
Formal prerequisites and initial requirements:	Students should have basic knowledge in the scope of plant cultivation in organic system, obtaining raw materials and food production.

Learning outcomes :		Learning outcomes for the course	Reference to effects for the study program for the field of study	The impact of the course on the field effect *)
Knowledge: (the graduate knows and understands)	W1	knows the organic properties of raw materials of plant origin, as well as methods and principles of their safe application; plans the technologies of their production taking into account biological, chemical and physical threats to food safety	K_W13	2
Skils: The graduate can	U1	demonstrates knowledge of advanced food production technologies in fruit-vegetable and cereal industries taking into account potential food safety hazards and ways to eliminate the resulting risk	K_U17	2
Competences: the graduate is ready)	K1	is aware of the importance of social, professional and ethical responsibility for the organic production of high-quality food and the shaping and state of the natural environment	K_K04	1

Program content ensuring the achievement of learning outcomes:	Quality requirements for organic raw materials of plant origin sent for processing. Traditional and modern processing methods. Selected processing technologies used in fruit-vegetable and cereal industry. Plant-based organic food market. The use of additional and auxiliary substances in the processing of plant raw materials. Production waste management.
The verification way of learning outcomes :	W1 – written exam U1 – final test from classes; classes report
Details on the methods of verification and forms of documentation of the learning outcomes achieved:	evaluation works with assessment
Elements and weights with the impact on the final grade:	written exam – 50%; final test from classes – 50%
Place of the classes:	didactic classroom, laboratory classroom
Mandatory and supportive materials	

1. Domestic and International Journals – selected articles provided by the teacher – Journal of Cereal Science, Food Chemistry, Cereal Foods Word, Getreide, Mehl und Brot, Progress in Plant Protection, Fragmenta Agronomica, Acta Agrophysica, LWT, Food Composition and Analysis, Food and Bioprocess Technology, Fruits, International Journal of Vegetable Science, Journal of Agricultural and Food Chemistry.
ANNOTATIONS

*) 3 - advanced and detailed, 2 - significant, 1 - basic,

Quantitative indicators characterizing the module / subject:

Estimated numer of work hours per stuent (contact and self-study) essential to achieve presumed learnin outcomes of the module- base for quantifying ECTS	75 h
The total number of ECTS points that the student receives during classes that require the direct participation of academic teachers or other teachers:	1,2 ECTS