University of Gdańsk

Subject card

Subject name and code	Technology of Food and Aquaculture Products Processing - laboratory classes, PG_00201265		
Field of study	Aquaculture – Business And Technology		
Date of commencement of studies	October 2026	Academic year of realisation of subject	2028/2029
Education level	Bachelor's studies	Subject group	Obligatory subject group in the field of study Subject group related to practical vocational preparation
Mode of study	full-time studies	Mode of delivery	at the university
Year of study	3	Language of instruction	Polish
Semester of study	6	ECTS credits	2.0
Learning profile	practical	Assessment form	credit
Conducting unit	Department of Marine Biology and Biotechnology -> Faculty of Oceanography and Geography -> Rector		
Name and surname of lecturer (lecturers)	Subject supervisor	dr Justyna Kobos	
	Teachers		

Lesson types

Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
Number of study hours	0.0	0.0	20.0	0.0	0.0	20

E-learning hours included: 0.0

Learning activity and number of study hours

Learning activity	Participation in didactic classes included in study plan	Participation in consultation hours	Self-study	SUM
Number of study hours	20	2.0	28.0	50

Subject objectives

The aim of the course is to familiarize students with the methods used in food technology and processing of products from aquaculture.

Learning outcomes

Course outcome	Subject outcome	Method of verification
[AKWAL3-U06] can apply basic techniques and technological processes related to the use of elements of the environment for practical purposes	is able to apply basic techniques and technological processes related to food technology and processing of aquaculture products	[SU1] oral statement/conversation/ discussion
[AKWAL3-U04] can select and use available sources of information, and understand the literature on aquaculture in a broad sense	is able to select and use available sources of information and understand the literature in the broad field of food technology and processing of aquaculture products	[SU1] oral statement/conversation/ discussion
[AKWAL3-K04] is ready to identify and recognize dilemmas connected with the profession and understands the need to improve professional competence	is ready to identify and perceive the dilemmas of the profession related to the use of the latest technology in aquaculture and understands the need to improve professional competence	[SK1] oral statement/conversation/ discussion
[AKWAL3-U02] can make observations and perform simple physical / biological / chemical measurements that are typical in socio-economic activity based on natural sciences	is able to make observations and perform simple physical/biological/ chemical measurements typical of obtaining aquaculture products	[SU6] demonstration of practical skills
[AKWAL3-U12] can interact and work in a group, and assume different roles	Can cooperate and work in a group, taking on different roles	[SU8] observation of student's independent or team work

Subject contents

The problems of the exercises include discussion of applied technologies and processing of aquaculture products for selected industries (including food, pharmaceuticals, cosmetics).

<table>
<tr><td>Prerequisites and co-requisites</td><td colspan="2"></td></tr>
<tr><td>Assessment methods and criteria</td><td colspan="2"><table>
<tr><th>Subject passing criteria</th><th>Passing threshold</th><th>Percentage of the final grade</th></tr>
<tr><td>submission of a final assignment</td><td>51.0%</td><td>50.0%</td></tr>
<tr><td>determining the final mark on the basis of the partial marks awarded during the semester</td><td>51.0%</td><td>50.0%</td></tr>
</table></td></tr>
<tr><td rowspan="3">Recommended reading</td><td>Basic literature</td><td>Engle C.R., 2010, Aquaculture Economics and Fishing: management and Analysis, Wiley-Blackwell

Pawlikowski B. [red], 2022, Wykorzystanie nowoczesnych, kompleksowych technologii przetwarzania karpi w gospodarstwach akwakultury oraz zakładach przetwórstwa ryb. Poradnik. Wyd. Morski Instytut Rybacki - Państwowy Instytut Badawczy, Gdynia

Kodeks dobrych praktyk produkcyjnych w przetwórstwie ryb. Gdynia: MIRPIB pod redakcją Szulecka O. (red.). MIR. 2020.

Zasady dobrej praktyki w przetwórstwie rybnym. Praca zbiorowa pod redakcją Mirosława Różyckiego i Magdaleny Podolskiej, Puławy (PIWet) 2019.</td></tr>
<tr><td>Supplementary literature</td><td>Recent scientific articles on the topics covered during the classes</td></tr>
<tr><td>eResources addresses</td><td></td></tr>
<tr><td>Example issues/ example questions/ tasks being completed</td><td colspan="2"></td></tr>
<tr><td>Work placement</td><td colspan="2">Not applicable</td></tr>
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