Seminar in Foundation of International Food Technology, Krakow, University of Agriculture

Academic Requirements: The seminar is designed for master students.

Contents of the Seminary:

1. Application of low and high pressure in food refrigeration. Vacuum cooling of foods, high pressure freezing applications (Lecture 1h) –
2. Alternative antimicrobial substances for food preservation (Lecture, 1h)
3. Extrusion – a modern technique for food texturization (Lecture, 1h)
4. Spectrofluorimetric characterization of food stored at low temperatures (Lecture, 1h)
5. Polysaccharides beyond starch. Chemical structure vs. functional properties (Lecture, 2h)
6. Non-newtonian fluids in food industry (Practices, 1h)
7. Aerated food (Practices, 1h)
8. Mixing of non-newtonian fluids (Practices, 1h)
9. Pressure drop during flow (Practices, 1h)
10. Atomic Absorption Spectrometry in Food Analysis (Lecture, 1h)
11. Atomic Absorption Spectrometry in Food Analysis (Practices, 3h)
12. The production of homogenized frankfurters (Practices, 2h)
13. Enzymatic modification of food components (Lecture, 2h)
14. Determination of flavonoids (tannins) in tea and caffeine in coffee Infusions (Practicals, 3h)
15. Diet related diseases – risk factors and prevention (Lecture, 2h)
16. The production of ice cream (Practices, 2h)
17. Bioactive food compounds in modulation of body mass (Lecture, 2h)
18. Raw materials and technology of juices and drinks (Lecture, 1h)
19. Raw materials and technology of juices and drinks (Practices, 3h)
20. Modified starches as food additives – characteristics and methods of analysis (Lecture, 2h)
21. Measurement of colour – characteristics and methods of analysis (Lecture, 2h)
22. Cyclooligosaccharides as a new tool for improving food product quality (Lecture, 2h) –
23. Enzymatic modification of food components (Lecture, 2h)