

Course title:	Technology of food production				Code:
Field of study:	Tourism and recreation				Year/Semester: 2
Specialization:	Hotel management and catering industry				Modes: F/E
Number of hours / semester 30/20					ECTS credits: 3
Lectures: 30/16	Classes: 15	Laboratories:	Projects: 4	Seminars:	

Department: Tourism Department

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Course position in the study programme:

- specialization course

Objectives:

- the analysis of industrial ways of producing various kinds of food and meals

Course contents:

- a description of recipe ingredients
- a description of techniques and technologies of highly processed food production with regard to convenient and functional food

Teaching methods: lectures, project (extramural course)

Assessment methods: credit with a grade

Recommended reading:

1. Górecka D., Milanówka H. Technologia gastronomiczna z obsługą konsumenta. Wyd. Format AB, 2006.
2. Konarzewska H., Zielonka B., Konarzewska-Sokołowska H. Technologia gastronomiczna z towaroznawstwem, Wyd. REA, 2003.
3. Świderki F. Żywność wygodna i żywność funkcjonalna. WNT, 2006.
4. Świderki F. Technologia przemysłowej produkcji potraw. WNT, 1989.
5. Lewandowski H. Gastronomia, WSTiH, 2000.
6. Knowles T. Zarządzanie Hotelarstwem i Gastronomią. PWE, 2001.