## Course name: TECHNOLOGICAL USEFULNESS OF PLANT RAW MATERIALS IN FOOD PRODUCTION

ECTS 3	Minimum 3 students in the group
Course status	mandatory
Course final assessment /evaluation of outcomes	graded credit
Prerequisite	по

# Main field of study:

Food Technology	
Educational profile	academic
Code of studies and education level	SI/one grade
Semester of studies	1/winter
Language of instruction	English

## Course offered by:

Name of faculty offering the course	Food Technology
Name of department offering the course	Carbohydrates Technology and Cereal Processing
Course coordinator	dr hab. inż. Stanisław Kowalski, prof. URK, dr hab. inż. Wiktor Berski, prof. URK

# Learning outcomes:

Symbol of outcome	Description of the learning outcome	Reference to main field of study outcomes	Area symbol*
	KNOWLEDGE – student knows and understands		
TUS_WO1	the role of plants in nature, individual components of the plant cell, and biochemical processes occurring in plants also defines the systematic units of plants.	TŻ1_W01 TŻ1_W02	RT
TUS_W02	relationships between abiotic factors affecting plant production, describes the value of soils and characterizes some natural requirements of plants, and also characterizes plant raw materials in biological and agricultural terms.	TŻ1_W02 TŻ1_W03	RT
TUS_W03	sources and types of genetic and environmental variability, the phenomenon of allelopathy and heterosis, and the basis of transgenesis of plant organisms.	TŻ1_W01	RT
	SKILLS – student can		
TUS_U01	distinguish a plant cell from an animal cell and assess the possibility of using plant organisms in food technology.	TŻ1_U04	RT
TUS_U02	J02 use a microscope and prepare a microscope slide.		RT
TUS_U03	recognize the varieties of potatoes and beets, and the basic cereals grown in Poland, distinguish the types of ripeness of vegetables and fruits intended for specific directions of processing and identify and name oilseeds.	TŻ1_U04 TŻ1_U07	RT

TUS_U04	apply health and safety rules and good practices in the laboratory.	TŻ1_U06	RT
	SOCIAL COMPETENCIES – student is ready to:		
TUS_K1	improvement of professional qualifications as well as personal development.	TŻ1_K01	RT
TUS_K2	demonstrate responsibility for their own and others' work in terms of safety.	TŻ1_K02	RT

## Teaching contents

Lectures n		15 hours			
	ingredients, dyes, organic acids, an basic biochemical processes occu and productivity Abiotic factors affecting plant produ soil science, the evaluation of soi	the human economy. Distribution of nutrients, technical nd vitamins as well as alkaloids and glycosides in the cell; rring in plants. Factors affecting photosynthesis. intensity uction: climatic, topographic, and soil factors; elements of ls – classes, and complexes of agricultural suitability of			
Topics	soils. Some natural requirements of crop plants - the length of the vegetation period, development periods, plant development phases, critical periods, photoperiodism, extensive and intensive plants, the role and use of soil water by plants, and soil pH requirements. Sources and types of plant variability. Hereditary, environmental, and developmental variation. Influence of vegetative and generative propagation on plant variability. Systematic units of plants: variety, clone, population, species, chemical race; the phenomenon of heterosis and obtaining transgenic plants, the phenomenon of allelopathy, rotation, and crop				
ropioo	rotation. Biological and agricultural characteristics of plant materials. Climate, soil, and agrotechnical requirements; the influence of harvest conditions and date on the quality of raw materials. Oil plants Biological and agricultural characteristics of plant materials. Climate, soil, and agrotechnical				
	Cereal plants. Biological and agricultural character requirements; the influence of har Root crops. Biological and agricultural character	vest conditions and date on the quality of raw materials. eristics of plant materials. Climate, soil, and agrotechnical vest conditions and date on the quality of raw materials. eristics of plant materials. Climate, soil and agrotechnical			
	Vegetables and fruits.	vest conditions and date on the quality of raw materials.			
Accomplish	ned learning outcomes	TUS_W1; TUS_W2; TUS_W3; TUS_K1			
Means of v assessmen	erification, rules, and criteria of It	written credit; for a positive assessment, at least 60% of correct answers to the questions should be provided. Participation in the final grade of the subject - 50%.			
Classes an	Classes and seminars : 15 hours				
Topics	<ul> <li>Cell structure, functions of individual cell organelles. Structure and types of plant tissues.</li> <li>Morphological parts of plants, structure and their functions, root systems of cultivated plants, types of shoots, leaves and fruits.</li> <li>Vegetables and fruits - morphological features, types of ripeness of vegetables and fruits intended for specific directions of processing.</li> <li>Sugar beet - plant morphology, root anatomy, differences between sugar beet and fodder beet.</li> </ul>				

 Cereals - morphology of plants, common botanical features of cereals, morphological and anatomical structure of the kernel Potato - morphology of the plant, anatomical structure of the tuber, characteristics of potato varieties, division according to the way of use.

 Accomplished learning outcomes
 TUS\_U1; TUS\_U2; TUS\_U3; TUS\_U4; TUS\_K1; TUS\_K2

 Means of verification, rules and criteria of assessment
 Passing exercises based on: - 2 partial tests in the field of exercises (positive grade

for min. 51% of points) - share in the final grade 50%.

Basic	1. Botany Illustrated. Introduction to Plants Major Groups Flowering Plant Families. Janice Glimn-Lacy, Peter B. Kaufman (1984). https://link.springer.com/book/10.1007/978-94-009-
	<ul> <li>5534-9</li> <li>Plant Physiology, Development and Metabolism. Dr. Satish C Bhatla, Dr. Manju A. Lal (2018). https://link.springer.com/book/10.1007/978-981-13-2023-1</li> </ul>
	<ul> <li>3. Plant Anatomy. A Concept-Based Approach to the Structure of Seed Plants. Richard Crang, Sheila Lyons-Sobaski, Robert Wise (2018). https://link.springer.com/book/10.1007/978-3-319- 77315-5</li> <li>4. Materials provided to students by the teacher.</li> </ul>
Supplementary	<ol> <li>Encyclopedia of Agrophysics. Jan Gliński, Józef Horabik, Jerzy Lipiec in Encyclopedia of Earth Sciences Series (2011). <u>https://link.springer.com/referencework/10.1007/978- 90-481-3585-1</u></li> <li>Crop Science Dr. Roxana Savin, Gustavo A. Slafer in Encyclopedia of Sustainability Science and Technology Series (2019. <u>https://link.springer.com/referencework/10.1007/978- 1-4939-8621-7</u></li> </ol>

### Structure of learning outcomes

Area of academic study: T – technological	Depending on the discipline
sciences	3.0 ECTS**

### Structure of student activity

Contact hours		32	hrs.	1.3 ECTS**
Including:	lectures	15	hrs.	
	classes and seminars	15	hrs.	_
	consultations	1	hrs.	_
	participation in research	0	hrs.	_
	obligatory traineeships	0	hrs.	_

	participation in examination	1	hrs.		
e-learning			hrs.	0.	ECTS**
student own work		43	hrs.	1.7	ECTS**

\*Areas of academic study in the fields of: H- humanities; S - social studies; P – biological sciences; T – technological sciences; M- medical, sport and health sciences; R – Agricultural, forestry and veterinary sciences; A – the arts \*\* stated with an accuracy to 0.1 ECTS, where 1 ECTS = 25 - 30 hours of classes