Catering Technology

Food Science: Technology and Nutrition - full-time first-cycle studies, 3rd year

2026/2027- winter semester

Schedule of laboratory exercises

No	Date	Labs topic	Academic Teacher
1	06.11.2026	Introductory information. Organization of kitchen work and planning of gastronomic production	Artur Głuchowski, PhD
2	13.11.2026	Pre-treatment methods - characteristics and impact on quality	
3	20.11.2026	Heat treatment methods - characteristics and impact on quality	
4	27.11.2026	Vegetables in the catering industry - culinary purposes of different varieties, dishes assortment, and the influence of the processing conditions	
5	04.12.2026	Eggs and dairy products in catering technology - structure-forming role, an assortment of dishes	
6	11.12.2026	Legumes - processing principles, vegetarian dishes technology - TEST	
7	18.12.2026	Seasonings - their role in shaping the flavor and aroma bouquet	
8	08.01.2026	Cereals: assortment of flour-based dishes and the role of starch in catering technology	
9	15.01.2026	Production of various menu groups: appetizers, stocks and soups, sauces, main dishes	
10	22.01.2026	Production of confectionery products - TEST	

Laboratory exercises: 30 hrs

Labs take place in classroom 71 (Department of Food Gastronomy and Food Hygiene)

The classes are laboratory-based and require wearing protective clothing, i.e., an apron, hat or hairnet, and kitchen towel.

Group No.1	Friday 15:00-17:15 → first classes will exceptionally start at 4 (16:00)

Lectures Schedule

No	Date	Lecture topic	Lecturer
1	16.11.2025	Characteristics of a vast range of food preparation and heat treatment methods used in the catering industry and their effect on the quality of dishes	Artur Głuchowski, PhD
2	23.11.2025		
3	30.11.2025		
4	07.12.2025	Eggs in catering technology - structure-forming role, an assortment of dishes	
5	14.12.2025	Meat and meat-based products in catering technology	Danuta Jaworska, PhD, DSc, Associate Professor
6	21.12.2025	Soups and sauces in catering technology	Artur Głuchowski, PhD
7	11.01.2026	Characteristics of the varied dishes production technology	
8	18.01.2026 (1h)		

Lecture: 15 hrs

Lectures are held on Monday from 14.00 to 15:30 (ON-LINE – link will be shared via MSTeams)