TIMETABLE OF EXERCISES

Plant-origin food technology

Academic year 2026/2027

	Tuesday	
GODZINA	10-13	13-16
GRUPA	**1**	**2 (ERASMUS)**
6.10.2026 (ZTTiKS)	1	1
13.10.2026 (ZTTiKS)	2	2
20.10.2026 (ZTOWZ)	3	3
27.10.2026 (ZTTiKS)	4	4
3.11.2026 (ZTTiKS)	5	5
10.11.2026 (ZTTiKS)	6	6
17.11.2026 (ZTOWZ)	7	7
24.11.2026 (ZTOWZ)	8	8
1.12.2026 (ZTOWZ)	9	9
8.12.2026 (ZTOWZ)	10	10

ZTOWZ - Division of Fruit, Vegetable and Cereal Technology
ZTTiKS - Division of Fats and Food Concentrates Technology

TOPIC OF THE EXERCISES:

1. Ice cream technology - Monika Fedko, PhD., laboratory room – 2014 ZTTiKS
2. Mayonnaise production technology – Anna Florowska, PhD, laboratory room – 2014 ZTTiKS
3. Physico-chemical analysis of wheat flour, Katarzyna Sujka, PhD., laboratory room – 024 ZTOWZ
4. Edible oils – bleaching – Edyta Symoniuk, PhD, laboratory room – 2019 ZTTiKS
5. Oil raw materials - Edyta Symoniuk PhD, laboratory room – 2019 ZTTiKS
6. Powdered concentrate production technology - Katarzyna Marciniak-Łukasiak, Asc. prof., laboratory room – 2014 ZTTiKS
7. Physico-chemical analysis of wheat flour, Katarzyna Sujka, PhD, laboratory room – 024 ZTOWZ
8. Technology of sweetened products - Andrzej Cendrowski, PhD, laboratory room – 057 ZTOWZ
9. Tomato processing, Bartosz Kruszewski, PhD, laboratory room - 12 ZTOWZ
10. Technology of juices, nectars and beverages , Bartosz Kruszewski, PhD, laboratory room – 12 ZTOWZ

Exercise materials:
Leaders post in folders and in files in the team on MSTeams **GR-202526_Plant-origin food technology_WTZ_TN-1SJ_R2S3_GWY01**

Course coordinator

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