Title of Course		Process Technologies of Chemical and Foodstuff Industries			
Semester		Autumn/Spring			
Teaching		Total	- Lectures:	- Tutorials:	
Hours per Course:		15	15	-	
ECTS Credits			1		
The content of education					
Aims of	The aim of this course is to provide students with knowledge about the				
Course		basic technologies of the chemical and food industry and the requirements			
	spec	ific to these technologic	es for industrial equipmen	nt.	
Program	1 The importance of the chemical industry in the world and in Poland; safety and environmental protection issues in the chemical industry. 2. Processes of coal and oil processing. 3. Processes of natural gas processing; production of plastics and artificial fibres. 4. Production of inorganic acids and fertilizers. 5. Industrial use of waste and by-products from chemical production 6. Importance of food industry in the world and in Poland; issues of quality and safety of food products. 7. Environmental protection issues in the food industry; processing of plant raw materials. 8. Technologies of the sugar, potato, oil, milling and baking industries. 9. Technologies of industries using fermentation processes; processing of zoonotic raw materials - technologies of meat, fish and poultry industries. 10. Milk processing; industrial use of waste and by-products from food production.				
Conditions of completion	Credit on the basis of the paper developed on the topic agreed with the lecturer.				
Teacher	Krzysztof Urbaniec, Prof.				