SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM 2020/2021TO 2023/2024
ACADEMIC YEAR 2021/2022

1. BASIC COURSE/MODULE INFORMATION

Course/Module title	**Homemade bread production**
Course/Module code *	
Faculty (name of the unit offering the field of study)	College of Natural Science
Name of the unit running the course	College of Natural Science Institute of Food Technology and Nutrition
Field of study	Food technology and human nutrition
Qualification level	1st stage
Profile	general academic
Study mode	nonstationary
Year and semester of studies	2nd year, 4th semester
Course type	directional
Language of instruction	English
Coordinator	Joanna Kaszuba PhD
Course instructor	Joanna Kaszuba PhD

* - as agreed at the faculty

1.1. Learning format – number of hours and ECTS credits

Semester (no.)	Lectures	Classes	Colloquia	Lab classes	Seminars	Practical classes	Internships	others	**ECTS credits**
4	9								**1**

1.2. Course delivery methods

☒ conducted in a traditional way

☐ involving distance education methods and techniques

1.3. Course/Module assessment (exam, pass with a grade, pass without a grade):

pass with a grade

2.PREREQUISITES

Production of raw materials, Food chemistry, General food technology and food preservation

3. OBJECTIVES, LEARNING OUTCOMES, COURSE CONTENT, AND INSTRUCTIONAL METHODS

3.1. Course/Module objectives

O1	Recognizing with the recipes and methods of making bread at home.

O2	Recognizing with the principles of selecting devices and conditions for home production of bread.

3.2 **COURSE/MODULE LEARNING OUTCOMES** (TO BE COMPLETED BY THE COORDINATOR)

Learning Outcome	The description of the learning outcome defined for the course/module	Relation to the degree programme outcomes
LO_01	the student knows and understands the determinants of the selection of raw materials for home bread production	K_W07
LO_02	the student knows the recipes and devices useful in home bread production and has knowledge about their importance in the baking process	K_W07

3.3 **Course content** (to be completed by the coordinator)

A. Lectures

Content outline
The history of bread. Bread production volume in Poland and in the world. Industrial production and home production of bread.
Raw materials for the production of bread. Sources of knowledge about homemade bread recipes.
Methods of home-made bread. Selection of devices for home-made bread.
Homemade bread making by single-phase method and sourdough method.
Homemade bread baking from ready-made baking blends.

3.4 **Methods of Instruction**

lecture/a lecture supported by a multimedia presentation

4. Assessment techniques and criteria

4.1 Methods of evaluating learning outcomes

Learning outcome	Methods of assessment of learning outcomes (e.g. test, oral exam, written exam, project, report, observation during classes)	Learning format (lectures, classes, ...)
LO_01	test	lectures
LO_02	test	lectures

4.2 Course assessment criteria

The condition for passing the course is achieving all the assumed learning outcomes. The final grade is determined by the sum of points (maximum 100%) obtained from the test: Classification: grade 3.0 - min 55%, grade 3.5 - min. 66%, grade 4.0 - min. 75%, grade 4.5 - 85%, grade 5.0 - 95%.

5. Total student workload needed to achieve the intended learning outcomes – number of hours and ECTS credits

Activity	Number of hours
Scheduled course contact hours	9/ 0,36
Other contact hours involving the teacher (consultation hours, examinations)	1/ 0,04
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	15/ 0,60
Total number of hours	25
Total number of ECTS credits	**1**

* One ECTS point corresponds to 25-30 hours of total student workload

6. Internships related to the course/module

Number of hours	-
Internship regulations and procedures	-

7. Instructional materials

Compulsory literature: 1. Graf, K. (2019). The price of homemade bread. Gastronomica: The Journal for Food Studies, 19(1), 107-108. 2. Doğan, İ. S., YILDIZ, Ö., & Taşan, B. (2012). Determination of the bread-making quality of flours using an automatic bread machine. Turkish Journal of Agriculture and Forestry, 36(5), 608-618.
Complementary literature: 1. Mondal, A., & Datta, A. K. (2008). Bread baking–A review. Journal of Food Engineering, 86(4), 465-474.

Approved by the Head of the Department or an authorised person