Study programme: Food Processing

Type and level of study: Bachelor's degree (240 ECTS)

Course title: Final work

1. Final work – research work
2. Final work – production and defense

Lecturer: Mentor

Language of instruction: English

ECTS credits: 3 (research work) + 3 (production and defense)

Prerequisite: All exams passed

Semester: *summer*

Course objective: Application of basic, theoretical-methodological and scientific-professional and professional-applied knowledge and methods to solve specific problems in the selected field. Within the chosen field, the student studies the problem, its structure and complexity and, based on the conducted analyses, draws conclusions about possible ways of solving it. By studying the literature, the student becomes familiar with scientific methods for solving problems and engineering practice in solving them. The aim of the work is to acquire the necessary experience in solving complex problems and tasks and to recognize opportunities for applying the acquired knowledge in practice.

Learning outcomes: The student is able to independently apply the acquired knowledge in various areas of food technology. A student qualified for the realization and defense of the final thesis.

Course contents:

Theoretical teaching:

Study of issues and analysis of literature in the field of the topic of the final paper.

Practical work (this part is excluded if review final work is defined):

Experimental work, processing of results and discussion, drawing conclusions. After the completed research, the student prepares a final paper containing the following chapters:

- Introduction – theoretical part and literature review
- Material and method of work - experimental part (this part is excluded if review final work is defined)
- Results of work with discussion (this part is excluded if review final work is defined)
- Conclusion
- Literature

Recommended reading:

Professional and scientific literature in the field of the selected program.

Hours of active teaching				**Other classes**
Lectures:	Theoretical: $3 \times 15 = 45$	Production and defense: $4 \times 15 = 60$	Individual work:	

Teaching methods: The final thesis mentor defines the topic in agreement with the candidate. The student, according to the mentor's instructions, conducts laboratory research in food industry production facilities and faculty laboratories, analyzes collected data and data obtained from professional literature, draws conclusions and prepares the final paper. A student can submit a final thesis from a subject he passed with a grade of 8 or higher. If review final work is defined, laboratory research is excluded.

Assessment (maximum points 100)

Examination requirements	**Points**	**Final examination**	**Points**
Research work	50	Production and defense	50

Grading system

Grade	**ECTS**	**Description**
10	**91-100**	Excellent
9	**81-90**	Exceptionally good
8	**71-80**	Very good
7	**61-70**	Good
6	**51-60**	Passing
5	**≤50**	Failing