**: Food Technology and Human Nutrition**

**Form of studies: full-time**

**Studies degree: master’s**

*PURPOSE OF THE INTERNSHIP*

Deepening your knowledge of the operation of food production facilities, food quality control units and analytical units (depending on your specialisation), and improving your practical skills in quality assessment of raw materials and finished products. During the internship, the student should develop the ability to work
in a group and realise the importance of targeted further training
and self-improvement in their profession.

YEAR OF STUDIES/SEMESTER: first/I

*DURATION*: **160 hours**

*INTERNSHIP SITE*: food processing plants, mass caterers, food quality control units, analytical units (depending on the chosen specialisation)

Students who are graduates of the bachelor’s degree course at the Faculty of Food Technology can complete part of their diploma internship (two weeks - 80 hours) in a food industry plant/mass caterer/quality control plant, and 80 hours in the university’s research laboratories, where they may become familiar with analytical methods used in food quality assessment, work organisation and laboratory equipment consisting of apparatus and devices, and principles of research work.

*INTERNSHIP PROGRAMME*

The Internship programme includes the following topics adapted to the nature
and profile of the host institution. The Institution may narrow or broaden the scope of the internship according to the specific nature of the Institution’s work.

During the internship, students should, as far as possible in the organisational units of the host Institution, familiarise themselves with all the rules of operation, according to the programme proposed below:

Food industry plants

* General characteristics of the plant, its production by products, quantity, quality and value.
* Organisational (functional) chart of the plant.
* The processing plant’s supply network for basic raw materials (procurement organisation).
* Quality standards for raw materials and finished products.
* Quality assessment of raw materials, a semi-finished product, finished product: sampling, analysis, classification of raw materials, a semi-finished product, finished product.
* Organisation of the transport of raw materials to the processing plant (period and frequency of deliveries, conditions and means of transport, loading standards, etc.), conditions and periods of storage of raw materials.
* Preparation of raw materials for processing.
* Process charts of production processes – from raw material to a finished product. Knowledge of the parameters of technological operations, production settlement, documentation workflow.
* Organisation of the production process – layout of workstations and controls, automatic and computerised process control.
* Production line machinery and equipment, their performance, capacity, dimensions, hourly demand for process steam, electricity, water, compressed air and others (unit consumption).
* Internal transport (inter-operational, inter-line, inter-departmental).
* Warehouses for raw materials, semi-finished and finished goods – control and methods of stock accounting.
* OHS, washing and disinfection of production lines.
* Unit calculation of finished goods.
* In-house documentation circulation, accounting for work in progress and finished goods.
* Laboratory operation, apparatus and equipment, basic evaluation of raw materials and products.
* Familiarisation with the operation of the safety and quality assurance or management system(s).

Mass catering establishments

* General characteristics of the mass catering establishment, its activity profile.
* Organisational (functional) chart of a mass catering establishment.
* The establishment’s supply network for basic raw materials and materials.
* Quality standards for raw materials and finished goods.
* Assessment of the raw material quality.
* Transport organisation, storage conditions and periods for raw materials and finished goods.
* Production process charts, from raw material to a finished product .
* Assessing the status of implementation of quality management systems.
* Documentation of a mass catering establishment.
* Technological equipment of mass catering establishments.
* Raw material warehouses for semi-finished and finished goods – control and methods of stock accounting.
* OHS, washing and disinfection.
* Unit calculations for finished goods.
* Familiarisation with the operation of the safety and quality assurance or management system(s).

Food quality control units

* Organisational (functional) chart of food quality control units.
* General characteristics of the quality control unit and its various departments.
* Scope and administrative area covered by the quality control unit.
* Polish Standards and European Union Directives on food and nutrition
and documents relating to the activities of the quality control units.
* The work and responsibilities of the Instructors of the various Departments and Sections.
* Control of the implementation of the HACCP system in production
and catering facilities.
* Organisation of laboratory work in various Departments and Sections.
* Collection of samples for analysis (collection schedule, completion of the collection report, transport to a laboratory, etc.).
* Accepting samples for analysis in the laboratory, their coding and circulation.
* Accreditation process for facilities, quality control system, external
and internal audits.
* Circulation of in-house documentation.
* Laboratory equipment and apparatus (calibration of individual equipment and laboratory glassware, monitoring of laboratory apparatus parameters).