

Summer Semester 2016/2017

Group plan 1Biotechnology1

	08:15	09:00	09:15	10:00	10:15	11:00	11:15	12:00	12:15	13:00	13:15	14:00	14:15	15:00	15:15	16:00	16:15	17:00	17:15	18:00	18:15	19:00	19:15	20:00		
Monday	lecture Ecological Aspect of Biotechnology dr hab. inż. Sebastian Borowski <i>Wydział Biotechnologii i Nauk o Żywności, Building A2, room s-1</i>				lecture Management of Innovations in Biotechnology dr inż. Maria Woźniak-Malczewska 103 <i>lecture and tutorials</i>				laboratory Computer Aiding of Biotechnological Processes dr hab. inż. Piotr Walczak <i>Building A2, room W</i>				lecture Social and Legal Aspects of Biotechnology dr inż. Maria Woźniak-Malczewska 24 <i>I part of the semester</i>													
Tuesday	lecture Basics of Marketing dr hab. inż. Magdalena Grębosz 105 <i>lecture and tutorials</i>								lecture Advanced Bioinformatics <i>first part of the semester, Building A2, room 419</i>																	
Wed					lecture Bioreactor Engineering dr hab. inż. Marcin Bizukojć 17				consultation hours		lecture Spectroscopic Analysis prof. dr hab. Grzegorz Bujacz <i>lecture and tutorials, Building A2, room 419</i>				laboratory Advanced Bioinformatics dr inż. Małgorzata Ryngajłło <i>start on 22.03, Faculty of Biotechnology and Food Sciences, Building A2, computer lab. WPK1</i>											
Thursday					laboratory Measurement and Control in Biotechnology <i>start will be announced during the lecture</i>				lecture Measurement and Control in Biotechnology doc.dr inż. Jacek Polak <i>1st part of the semester, Wydział Biotechnologii i Nauk o Żywności, Building A2, room 419</i>																	
									lecture Nutrigenomics prof dr hab. Maria Koziolkiewicz <i>2nd part of the semester, Building A2, room 419</i>																	
Friday	tutorials Quality Management Systems dr inż. Ilona Błaszczuk <i>Building A2, room s-7</i>				tutorials Professional Language Skills mgr Elżbieta Krawczyk 104				lecture Sensory Quality and Consumer Acceptance of Food dr hab. inż. Anna Diowksza <i>Building A4, room S-40</i>		laboratory Sensory Quality and Consumer Acceptance of Food <i>Building A4, s-40</i>															