



Subject card

Subject name and code	, PG_00062291						
Field of study	Mechanical and Naval Engineering						
Date of commencement of studies	October 2025		Academic year of realisation of subject		2025/2026		
Education level	first-cycle studies		Subject group				
Mode of study	Part-time studies		Mode of delivery		at the university		
Year of study	1		Language of instruction		Polish		
Semester of study	1		ECTS credits		2.0		
Learning profile	general academic profile		Assessment form		assessment		
Conducting unit	Institute Of Mechanics And Machine Design -> Faculty Of Mechanical Engineering And Ship Technology -> Wydziały Politechniki Gdańskiej						
Name and surname of lecturer (lecturers)	Subject supervisor		dr inż. Marek Chodnicki				
	Teachers						
Lesson types and methods of instruction	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	18.0	0.0	0.0	0.0	0.0	18
	E-learning hours included: 0.0						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	18		0.0		0.0	18
Subject objectives	The purpose of the course is to familiarize students with the historical but also technical aspects of brewing.						
Learning outcomes	Course outcome		Subject outcome		Method of verification		
	[K6_W15] possesses a knowledge necessary to understand the ex-technical conditions of engineering activity, possesses knowledge on management, including quality management and running commercial enterprise, within the range of protection of intellectual property and patent law; knows general principles of creating and developing forms of individual entrepreneurship and basic HSE rules applicable to machine industry		The student acquires knowledge about brewing		[SW1] Assessment of factual knowledge		
	[K6_U14] is able to analyse the operation of devices and compare the construction solutions applying usage, safety, environmental, economic and legal criteria		Students will be able to identify beer styles and evaluate beer		[SU1] Assessment of task fulfilment		
	[K6_K01] is aware of the need for complementing the knowledge throughout the whole life, is able to select proper methods of teaching and learning, critically assesses the possessed knowledge; is aware of the importance of professional conduct and following the rules of professional ethics; is able to show resourcefulness and innovation in the realisation of professional projects		Students learn about entrepreneurship while running a restaurant mini-brewery		[SK3] Assessment of ability to organize work		

Subject contents	Beer evaluation methods		
	Beer styles		
	Beer serving		
	Beer production technology		
	History of brewing		
	Beer ingredients		
Prerequisites and co-requisites	No requirements		
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	pass	56.0%	100.0%
Recommended reading	Basic literature	Books about brewing	
	Supplementary literature	-	
	eResources addresses	Adresy na platformie eNauczanie:	
Example issues/ example questions/ tasks being completed	Rate a beer		
	Find a brewery		
	Design a technological process		
Work placement	Not applicable		

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