

Method of appraisal	Criteria
<p>1) <i>Tests</i> 2) <i>Reports</i> 3) <i>Exam</i></p>	<p><i>During the semester three tests must be taken, which are followed by exam which covers the whole course material.</i></p> <p><i>Criteria for practical work</i></p> <p>I. <i>Knows and is able to solve exercises related to process development, equipment selection etc.</i> II. <i>Understands different food thermal processing methods, and is able to use parameters which describe food maturation</i> III. <i>Applies food processes</i></p> <p><i>Criteria for exam – written test on lectures and practical works theoretical materials</i></p> <p><i>The tests contain 20 - 50 questions with pre-given 4 - 10 answers.</i> <i>Answers to each question will be rated using 3 point system (0-1-2); the points are summarized and divided to number of questions multiplied by two. The complexity of the questionnaire will be optimized to reach normal distribution of the number of grades 0 – 5.</i></p> <p><i>„0“ – R < 50%. Knowledge is insufficient to pass the test or exam</i> <i>„1“ – R = 51 - 60%. Knowledge on subject is limited, however higher than minimum required</i> <i>„2“ – R = 61 - 70%. Knowledge of main items of the course is satisfactory</i> <i>„3“ – R = 71 - 80%. General knowledge on the subject good, deeper understanding of relating underlying items and processes is limited.</i> <i>„4“ – R = 81 - 90%. General knowledge on the subject very good, understands generally the items of processes related to the lecture materials and previously studied disciplines.</i> <i>„5“ – R = 91 – 100%. General knowledge on the subject very good, is able to understand the underlying items and processes in deep, knows very well the materials of the related, studied before disciplines.</i></p>
Premises to pass the	<i>Conditions for granting exam permission: All tests and</i>

course	<i>practical works should be positively evaluated.</i>
Calculation of the final appraisal mark	<p><i>Final rating involves knowledge of the both: lecture materials and practical works. The last contributes up to 30% of the final grade.</i></p> <p><i>Students, who pass the tests and laboratory exercises with grade point average >91% get grade „5“ and those with > 81% grade „4“ without obligation to participate on exam.</i></p>