

SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM 2020/2021 TO 2023/2024
ACADEMIC YEAR 2021/2022

1. BASIC COURSE/MODULE INFORMATION

Course/Module title	Culinary Savoir-Vivre
Course/Module code *	
Faculty (name of the unit offering the field of study)	College of Natural Science
Name of the unit running the course	College of Natural Science Institute of Food Technology and Nutrition Department of Chemistry and Food Toxicology
Field of study	Food technology and human nutrition
Qualification level	1 st stage
Profile	general academic
Study mode	nonstationary
Year and semester of studies	2nd year, 4th semester
Course type	directly
Language of instruction	English
Coordinator	Monika Tomczyk PhD
Course instructor	Monika Tomczyk PhD

* - as agreed at the faculty

1.1. Learning format – number of hours and ECTS credits

Semester (no.)	Lectures	Classes	Colloquia	Lab classes	Seminars	Practical classes	Internships	others	ECTS credits
4	9								1

1.2. Course delivery methods

- conducted in a traditional way

1.3. Course/Module assessment (exam, pass with a grade, pass without a grade) pass with a grade

2. PREREQUISITES

Social science

3. OBJECTIVES, LEARNING OUTCOMES, COURSE CONTENT, AND INSTRUCTIONAL METHODS

3.1. Course/Module objectives

C1	Acquiring knowledge about the presentation of dishes and table behavior in different parts of the world.
C2	Acquiring the skills of table preparation and serving drinks.

3.2 COURSE/MODULE LEARNING OUTCOMES (TO BE COMPLETED BY THE COORDINATOR)

Learning Outcome	The description of the learning outcome defined for the course/module	Relation to the degree programme outcomes
LO_01	Acquiring knowledge about the presentation of dishes and table behavior in different parts of the world.	K_Wo7
LO_02	Acquiring the skills of table preparation and serving drinks.	K_Wo7

3.3 Course content (to be completed by the coordinator)

A. Lectures

Content outline
We eat by eyes - the appearance of the dish and the appetite.
The importance of presenting dishes, elegant restaurants or food trucks (eat well or fast). Interesting dishes from different parts of the world, the way the dishes are served (Russian, German, French and English).
Preparing the table half of success.
Tableware, cutlery, glass, the method of placing the cutlery, table decoration.
Behaviors and customs at the table in different cultures (Europe, China, Japan, America).
The world of non-alcoholic beverages. Baristic and / or bartender demonstration.
Types of coffee, soft drinks, alcohol cocktails, choice of alcohol to the meal.

3.4 Methods of Instruction

Lecture/a lecture supported by a multimedia presentation

4. Assessment techniques and criteria

4.1 Methods of evaluating learning outcomes

Learning outcome	Methods of assessment of learning outcomes (e.g. test, oral exam, written exam, project, report, observation during classes)	Learning format (lectures, classes, ...)
LO_01	PASS WITH A GRADE	L
LO_02	PASS WITH A GRADE	L

4.2 Course assessment criteria

THE CONDITION OF GRADUATING THE COURSE IS THE ACHIEVEMENT OF ALL ASSUMED LEARNING OUTCOMES. THE NUMBER OF POINTS RECEIVED (> 50% OF THE MAXIMUM NUMBER OF POINTS):) DST 51 - 65%, DST PLUS 66 - 75%, DB 76 - 85%, DB PLUS 86 - 95%, BDD 96-100 %

5. Total student workload needed to achieve the intended learning outcomes – number of hours and ECTS credits

Activity	Number of hours
Scheduled course contact hours	9
Other contact hours involving the teacher (consultation hours, examinations)	1
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	16
Total number of hours	26
Total number of ECTS credits	1

* One ECTS point corresponds to 25-30 hours of total student workload

6. Internships related to the course/module

Number of hours	
Internship regulations and procedures	

7. Instructional materials

Compulsory literature:
1. Wilson T.M. Food, Drink and Identity in Europe. Wyd. Rodopi, Amsterdam - New York, 2006.
2. Fox R. Food and Eating: An Anthropological Perspective. Social Issues Research Centre, 1-22.

Complementary literature:

Approved by the Head of the Department or an authorised person