Zał. nr 13.1. do Uchwały nr 163/05/2026 Senatu UR
z dnia 25 maja 2026 r.

GENERAL INFORMATION ABOUT THE FIELD OF STUDY

Effective from the academic year 2026/2027

1.	Field of study	**Food Technology and Human Nutrition**
2.	Level of study	**first -cycle**
3.	Study profile	**general academic**
4.	Form or forms of study	**full-time**
5.	Number of semesters	7
6.	Number of ECTS points necessary to complete the studies at a given level	210
7.	Professional title	engineer
8.	Assignment of the field of study to a field of science and a scientific or artistic discipline (specification of the percentage share in the case of assignment of the field of study to more than one discipline and indication of the leading discipline within which more than half of the learning outcomes will be achieved)	field(s) of science: Agriculture Sciences leading discipline – Food Technology and Nutrition – 100 %
9.	Differences in relation to other programmes with similarly defined goals and learning outcomes, conducted at the University and assigned to the same discipline	There is no course at the university with similarly defined outcomes and a similar graduate profile
10.	Description of the graduate profile including the description of general educational goals as well as employment opportunities and the possibility of continuing studies Graduates possess knowledge of food chemistry and engineering, technological, and economic issues. They specialize in the production, processing, preservation, storage, control, and monitoring of food quality. The knowledge and skills acquired during their studies prepare them for work in facilities involved in food processing, distribution, and storage, as well as human nutrition, and also for pursuing second-cycle studies in this field. Furthermore, they are able to implement and control food production processes, modify existing production processes based on their knowledge, or propose new, environmentally friendly ones. Knowledge of engineering issues enables them to plan and organize production, including the selection of machinery and equipment, economic calculations, and assess the effectiveness of undertaken actions. They know and understand the principles of the agri-food market and the marketing mechanisms related to food trade and human nutrition. The graduate understands the principles of rational human nutrition and the relationship between the quality and quantity of food consumed and the health of society. They are	

	knowledgeable about food quality assurance systems and are able to implement them. Additionally, they possess computer skills to control production and the enterprise. The social competencies they possess make them ready to expand their knowledge, adapt to the demands of the modern labor market, establish their own business, or engage in interdisciplinary collaboration. They are prepared to work in engineering and management positions in all sectors of the food industry. The graduate has a foreign language proficiency level of B2 according to the Common European Framework of Reference for Languages. The graduate is prepared to undertake second-cycle studies.	
11.	Language of instruction	English

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Rector

Zał. nr 13.2. do Uchwały nr 163/05/2026 Senatu UR
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DESCRIPTION OF THE ASSUMED LEARNING OUTCOMES

Effective from the academic year: 2026/2027

Field of study	**Food Technology and Human Nutrition**
Level of study	**first-cycle**
Study profile	**general academic**

The description of the assumed learning outcomes for the field of study, level, and profile of education takes into account the universal first-cycle characteristics for levels 6–7 specified in the Act of 22 December 2015 on the Integrated Qualifications System (consolidated text: Journal of Laws of 2024, item 1606) and the second-cycle characteristics for levels 6–7 specified in the Regulation of the Minister of Science and Higher Education of 14 November 2018 (Journal of Laws of 2018, item 2218) on the second-cycle characteristics of learning outcomes for qualifications at levels 6–8 of the Polish Qualifications Framework.

Symbol	Learning outcomes	Reference to the second-cycle PQF characteristics*, ** level 6
	Knowledge: the graduate knows and understands	
K_W01	Advanced knowledge of the properties of individual groups of chemical compounds and methods for their determination	P6S_WG
K_W02	Advanced knowledge of theories explaining the mechanisms of biochemical processes occurring in food and the human body	P6S_WG
K_W03	Advanced knowledge of selected theories in mathematics, physics, and statistics.	P6S_WG
K_W04	Principles of market operation and marketing of products and services related to food and human nutrition	P6S_WG
K_W05	Phenomena and threats to the natural environment resulting from food production and trade	P6S_WG P6S_WK
K_W06	Advanced knowledge of methods for assessing the properties of raw materials, plant and animal products, and factors influencing their quality	P6S_WG
K_W07	Advanced understanding of the transformation of food components during production and storage, as well as methods for their control	P6S_WG
K_W08	Advanced understanding of the functioning of the digestive system and the principles of rational human nutrition	P6S_WG
K_W09	Advanced understanding of the theories, principles, and legal framework for the production of safe food	P6S_WG
K_W10	Advanced understanding of unit operations and processes used in food technology	P6S_WG

K_W11	Advanced understanding of production technologies for selected food products, including the selection of machinery and equipment	P6S_WG
K_W12	Basic processes occurring in the life cycle of food processing machines, devices, facilities, and technological lines	P6S_WG P6S_WG eng.
K_W13	Economic and legal frameworks necessary for organizing and running an individual business in food processing	P6S_WK P6S_WK eng.
K_W14	Concepts and principles of industrial property protection, copyright, and patent protection	P6S_WK
Skills: the graduate can		
K_U01	Search for necessary information from literature, databases and other sources; analyze and interpret it	P6S_UW
K_U02	Draft official documents and letters using specialized terminology, essential for communicating with the social and business environment	P6S_UK
K_U03	Select and apply appropriate methods and tools using information technology to acquire, process, and present food technology data	P6S_UW
K_U04	Collaborate with others to develop and implement food safety system procedures – HACCP	P6S_UO
K_U05	Plan and organize individual and team work to complete a project and/or research task in food technology and formulate correct conclusions	P6S_UO P6S_UW eng.
K_U06	Appropriately select methods and conduct basic food analyses	P6S_UW P6S_UW eng.
K_U07	Critically analyze and recognize the ethical aspects of the impact of technologies used in food production and processing on the natural environment and human and animal health	P6S_UW P6S_UW eng.
K_U08	Correctly identify operations, design, and analyze basic unit processes used in food technology	P6S_UW
K_U09	Solve practical engineering tasks and select appropriate methods for processing, packaging, and storing food products in accordance with applicable regulations	P6S_UW P6S_UW eng.
K_U10	Conduct a preliminary economic analysis for selected production processes	P6S_UW P6S_UW eng.
K_U11	Formulate, critically analyze, and solve problems related to the maintenance of technological equipment and systems used in food processing	P6S_UW P6S_UW eng.
K_U12	Independently plan and implement one's own lifelong learning	P6S_UU
K_U13	Prepare a presentation and participate in a debate, discuss issues related to food technology and human nutrition	P6S_UK
K_U14	Use a specialized foreign language in the field of food technology at the B2 proficiency level of the *Common European Framework of Reference for Languages (CEFR)*	P6S_UK
Social competences: the graduate is ready to		
K_K01	Critically evaluate one's knowledge and the content received	P6S_KK

K_K02	Recognize the importance of knowledge in solving cognitive and practical problems, and seek expert advice when faced with difficulties in independently solving a problem	P6S_KK
K_K03	Fulfill social obligations and actively initiate activities for the local community	P6S_KO
K_K04	Perform professional roles responsibly, adhere to the principles of professional ethics, and require the same from others	P6S_KR
K_K05	Maintain and care for the achievements and traditions of the food and nutrition technology profession	P6S_KR
K_K06	Think and act in an entrepreneurial manner	P6S_KO

* In the case of implementing a study programme leading to the acquisition of engineering competences, in addition to references to the learning outcome characteristics from Part I of the annex, references to the learning outcome characteristics from Part III should be included, ending with the designation (Inż), e.g., P6S_WG (Inż)

** In the case of a field of study assigned to the field of arts, in addition to references to the learning outcome characteristics from Part I of the annex, references to the learning outcome characteristics from Part II should be included, ending with the designation (Sz), e.g., P6S_WG (Sz)

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Zał. nr 13.3. do Uchwały nr 163/05/2026 Senatu UR
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CHARACTERISTICS AND CONDITIONS FOR THE IMPLEMENTATION OF THE STUDY PROGRAMME

Effective from the academic year: 2026/2027

<table>
<tr><td colspan="2">Field of study</td><td colspan="2">Food Technology and Human Nutrition</td></tr>
<tr><td colspan="2">Level of study</td><td colspan="2">first-cycle</td></tr>
<tr><td colspan="2">Study profile</td><td colspan="2">general academic</td></tr>
<tr><td rowspan="2">1.</td><td rowspan="2">Total number of teaching hours</td><td>full-time studies</td><td>part-time studies</td></tr>
<tr><td>2400+ 160 professional practice</td><td>-</td></tr>
<tr><td>2.</td><td>Number of ECTS points for individual disciplines in the total number of ECTS points required to complete the studies in the field</td><td colspan="2">Food Technology and Nutrition - 210</td></tr>
<tr><td rowspan="2">3.</td><td rowspan="2">Total number of ECTS points that a student must obtain as part of classes conducted with the direct participation of academic teachers or other persons conducting classes</td><td>full-time studies</td><td>part-time studies</td></tr>
<tr><td>106</td><td>-</td></tr>
<tr><td>4.</td><td>Number of ECTS points that a student must obtain within classes in the field of humanities or social sciences, not less than 5 ECTS points – in the case of fields of study assigned to disciplines within fields other than humanities or social sciences respectively</td><td colspan="2">6</td></tr>
<tr><td>5.</td><td>Number of ECTS points that a student must obtain within elective classes (not less than 30% of the total number of ECTS points)</td><td colspan="2">74</td></tr>
<tr><td>6.</td><td>Number of physical education hours (in the case of first-cycle studies and long-cycle Master's studies conducted in the form of full-time studies)</td><td colspan="2">60</td></tr>
<tr><td>7.</td><td>Total number of ECTS points assigned to classes shaping practical skills – concerns the practical profile</td><td colspan="2">not applicable</td></tr>
<tr><td>8.</td><td>Total number of ECTS points assigned to classes related to scientific activity in the discipline or disciplines to which the field of study is assigned, including the preparation of students for conducting scientific activity or participation in this activity – concerns the general academic profile</td><td colspan="2">specialization Food technology: 119
specialization Human Nutrition: 119</td></tr>
</table>

9.	Extent, rules, and forms of professional internships and the number of ECTS points assigned to internships Number of hours: 160 Duration: 4 weeks ECTS credits: 6 Method of implementation and conditions for participation in the internship: The internship takes place during the summer holidays, after classes have ended in the 4th semester. Students can choose the location of their internship based on their interests and abilities, provided that the internship is completed in workplaces relevant to the Food Technology and Human Nutrition program, i.e., food production plants, catering facilities, and entities supervising the commercial quality of agricultural and food products and the health conditions of food and nutrition. Students can complete their internship both in Poland and abroad, provided that it is aligned with their field of study and enables them to achieve the goals and learning outcomes of the internship. The condition for accepting an internship abroad is submitting a commitment letter (commitment to accept the internship) with information about the profile of the employer accepting the internship. The internship may be completed at research centers or other College units conducting research in the scientific discipline of food technology and human nutrition. Students complete their internship at a time consistent with their study schedule and internship plan (prepared by the internship coordinator for the program).
10.	Description of methods for verification and assessment of learning outcomes achieved by the student throughout the entire education cycle Appropriate and appropriately differentiated methods for assessing learning outcomes have been selected for all the learning outcomes defined in the study program. Details regarding the methods for assessing learning outcomes are provided in the course syllabi. The most commonly used methods include written examinations, presentations, tests, laboratory reports, observation and assessment of class activities, and projects. Passing a given course confirms the student's achievement of the intended learning outcomes. Assessment of outcomes is conducted on an ongoing basis during classes (tests, tests, oral presentations) and during the final course assessment. Learning outcomes defined for the professional internship are assessed based on the student's presentation of the scope of duties performed, the submission of a student's internship journal and report, and an assessment of the professional internship provided by the company's internship supervisor. Key learning outcomes for the program are also assessed through the completion of the engineering thesis, seminar, and diploma examination.
11.	Conditions for graduation The condition for completing the studies is to obtain the learning outcomes specified in the study program and the required number of ECTS points (210), complete the professional internships provided for in the program, submit an engineering diploma thesis and pass the diploma exam.

Conditions for the implementation of the study programme

No.	Subjects or groups of subjects *	Learning outcomes assigned to subjects/groups of subjects	Number of hours	Assessment form	Number of ECTS points

			full-time studies	part-time studies		
General subjects						
1.	Ethics	K_W05, K_U07, K_K04	15		ZO	1
2.	Plant Raw Material Production	K_W06, K_U07, K_K02	30		ZO	3
3.	Introduction to Food Science	K_W07, K_U12, K_U02	15		Z	2
4.	Information Technology	K_U01, K_U03, K_K01	25		ZO	3
5.	University-wide Subject		30		Z	2
6.	Animal Raw Material Production	K_W06, K_U12, K_K02	30		ZO	3
7.	Physical Education		60		ZO	-
8.	Foreign Language	K_U13, K_U14	120		E	8
			Σ 325	Σ		**Σ 22**
Basic subject group						
9.	Chemistry	K_W01, K_U06, K_K01	60		E	6
10.	Metrology in Food Sciences	K_W03, K_U06, K_K01	35		ZO	4
11.	Mathematics	K_W03, K_U01, K_K01	30		ZO	3
12.	Statistic in Food and Nutrition Studies	K_W03, K_U03, K_K05	45		ZO	2
			Σ 170	Σ		**Σ 15**
Major subject group						
13.	Aspects of Food Law	K_W09, K_U01, K_K04,	15		ZO	1
14.	Elective Course 1: Economics and Organization of Food Enterprises/ Entrepreneurship and Management in the Food Industry	K_W04, K_W13, K_U02, K_U10, K_K06	30		ZO	2
15.	Food Chemistry	K_W01, K_W02, K_U08, K_K02	75		E	7
16.	Food Biochemistry	K_W01, K_W02, K_U06, K_K02	60		E	5
17.	Food Process Engineering	K_W10, K_U08, K_K02	60		E	5
18.	Food Microbiology	K_W07, K_U05, K_U09, K_K04	75		E	7
19.	Human Nutrition	K_W04, K_W08, K_U05, K_K03, K_K05	90		E	8
20.	Food Analysis	K_W06, K_U05, K_U06, K_K04	90		E	7

21.	Machinery and Equipment of Food Industry	K_W11, K_W12, K_U11, K_K02	70		E	6
22.	General Food Technology and Preservation	K_W07, K_W10, K_U07, K_K04	75		E	6
23.	Food Packaging	K_W06, K_U07, K_K06	30		ZO	2
24.	Evaluation of Food Bioactivity in Model Systems	K_W02, K_U07, K_K04	35		ZO	2
25.	Food Sensory Analysis	K_W06, K_U06, K_K01	25		ZO	1
26.	Food Safety and Hygiene	K_W09, K_U04, K_U11, K_K04	60		ZO	4
27.	Bioprocesses in Food Technology	K_W02, K_W07, K_U05, K_K04	45		ZO	3
28.	Food Refrigeration and Storage	K_W07, K_U09, K_K04	35		ZO	2
29.	Quality Assessment of Animal Raw Materials and Products	K_W06, K_U05, K_U06, K_K02	65		ZO	4
30.	Quality Assessment of Plant Raw Materials and Products	K_W06, K_U05, K_U06, K_K02	65		E	5
31.	Food Toxicology	K_W09, K_U07, K_K04	40		ZO	3
32.	Elective Course 2	K_W07	15		ZO	1
33.	Food Quality Management Systems	K_W05, K_W09, K_U04, K_K04	45		ZO	3
34.	Technological Design of Food Industry Plants	K_W11, K_W12, K_U05, K_U08, K_K06	60		E	4
35.	Standardization in Food Production	K_W13, K_U03, K_U13, K_K06	35		ZO	3
36.	Development of New Food Products	K_W11, K_U09, K_K05	60		E	6
			Σ 1255	Σ		**Σ 97**
Elective major subject group/ specialty/ educational path: **Food Technology**						
37.	Gastronomic Technology	K_W07, K_W08, K_U09, K_K05	45		ZO	2
38.	Fermentation Industry Processes	K_W11, K_U07, K_U09, K_K05	70		E	7
39.	Dairy Technology	K_W11, K_U07, K_U09, K_K05	75		E	8
40.	Fruit and Vegetable Technology	K_W11, K_U07, K_U09, K_K05	75		E	8
41.	Fats and Oils Technology	K_W11, K_U07, K_U09, K_K05	25		ZO	2
42.	Poultry and Egg Technologies	K_W11, K_U07, K_U09, K_K05	75		E	6

43.	Meat Technology	K_W11, K_U07, K_U09, K_K05	75		E	6
44.	Cereal and Bakery Technology	K_W11, K_U07, K_U09, K_K05	75		E	6
45.	Carbohydrate Processing Technology	K_W11, K_U07, K_U09, K_K05	75		E	6
46.	Engineering Seminar	K_W14, K_U02, K_U12, K_U13, K_U14, K_K01	60		ZO	19
			Σ 650	Σ		**Σ 70**
Total (the sum includes subjects for one specialty/ one educational path)			**Σ 2400**	Σ		Σ 204
Professional internship		K_W09, K_U01, K_U04, K_U05, K_U06, K_U07, K_K06	160		ZO	6
Total:			**2560**			**210**
Elective major subject group/ specialty/ educational path: **Human Nutrition**						
37.	Nutritional Value Assessment of Food Products	K_W06, K_W07, K_U05, K_U06, K_K05	35		ZO	2
38.	Practical Aspects of Human Nutrition	K_W08, K_U05, K_U07, K_K05	90		E	7
39.	Culinary Processes in Gastronomy	K_W07, K_W08, K_U09, K_K05	60		E	5
40.	Meat Processing	K_W11, K_U09, K_K05	55		E	5
41.	Carbohydrate and Cereal Processing	K_W11, K_U09, K_K05	45		E	4
42.	Poultry and Egg Technologies	K_W11, K_U09, K_K05	45		E	4
43.	Health-Promoting Foods	K_W07, K_U08, K_K05	45		ZO	3
44.	Alternative Nutrition	K_W08, K_U05, K_K03	30		ZO	2
45.	Nutritional Assessment	K_W08, K_U06, K_K03	35		ZO	4
46.	Dairy Processing	K_W11, K_U09, K_K05	55		E	6
47.	Processing of Fruits, Vegetables, Mushrooms, and Oilseed Crops	K_W11, K_U09, K_K05	65		E	7
48.	Rationalization of Nutrition	K_W08, K_U07, K_U10, K_K03	30		ZO	2
49.	Engineering Seminar	K_W14, K_U02, K_U12, K_U13, K_U14, K_K01	60		ZO	19
			Σ 650	Σ		**Σ 70**
Total (the sum includes subjects for one specialty/ one educational path)			**Σ 2400**	Σ		**Σ 204**

Professional internship	K_W09, K_U01, K_U04, K_U05, K_U06, K_U07, K_K06	160		ZO	6
Total:		**2560**			**210**

Description of the course of study including the sequence of subjects, rules for choosing elective subjects, and rules for implementing educational paths:
1) During the first year of studies, students are required to complete an Occupational Safety and Health (OSH) course and library training in the form of an e-learning course.
2) Students jointly complete a group of general, basic, and major subjects.
3) General and basic subjects are compulsory and are completed during the first four semesters of study, excluding the university-wide subject.
4) A university-wide subject in the humanities or social sciences is completed in the 7th semester. The course catalog is published annually.
5) A foreign language is completed over four semesters (semesters 1-4).
6) The major subjects include twenty-two compulsory subjects taken by all students and one pair of major subjects, from which students choose one of the two proposed subjects. The major subjects are completed in semesters 1-7.
7) Additionally, the program includes an Elective course 2, completed in the 4th semester. Students choose only one of the five proposed subjects.
8) The internship is completed during the summer holidays, after classes in the fourth semester have concluded.
9) Education within the specialization begins in the fifth semester. Students choose one of two specializations: Food Technology and Human Nutrition. Students are required to complete all specialization courses included in the program for a given specialization.
10) In the sixth semester, students select a supervisor and a thesis topic.
11) The engineering seminar is held during the last two semesters of study (semesters 6-7). The seminar covers intellectual property protection. Passing the seminar in the final semester requires submitting a completed thesis verified by an anti-plagiarism system.
12) Diploma theses in first-cycle (engineering) studies may be experimental or project-based.
13) During the diploma examination, the student answers questions relating to the topic of the diploma thesis and randomly selected questions related to the field of study and specialization.

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