Zał. nr 14.1. 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	**second-cycle studies (Master's degree programme)**
3.	Study profile	**general academic**
4.	Form or forms of study	**full-time**
5.	Number of semesters	**3**
6.	Number of ECTS points necessary to complete the studies at a given level	**90**
7.	Professional title	**MSc. (mgr)**
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 of second-cycle studies possess in-depth knowledge and skills in the field of food technology and human nutrition. They demonstrate a comprehensive, interdisciplinary education combining knowledge of basic science with detailed knowledge of technical, biological, chemical, and economic sciences. They understand the technological processes involved in food production, modern food preservation methods, and storage technologies, and are able to modify them or propose new solutions. They also possess specialized knowledge of the rational principles of human nutrition in the prevention of diet-related diseases, as well as marketing principles. They know and understand the principles of modern analytical methods and can select and, if necessary, modify them depending on the type of material being analyzed. They demonstrate the ability to plan simple research tasks in the field of food technology and human nutrition, select analytical methods and equipment, and interpret and critically analyze obtained results. They can use information technology and	

	a foreign language at the B2+ level of the Common European Framework of Reference for Languages. including specialized terminology. The graduate is prepared to work in food industry enterprises, catering establishments, and mass catering facilities. The graduate is also ready to take up employment in scientific research units, consultative bodies in the field of food quality, accredited laboratories, companies implementing quality assurance systems, or to continue education at a doctoral school.	
11.	Language of instruction	English

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Rector

Zał. nr 14.2. do Uchwały nr 163/05/2026 Senatu UR
z dnia 25 maja 2026 r.

DESCRIPTION OF THE ASSUMED LEARNING OUTCOMES

Effective from the academic year: 2026/2027

Field of study	**Food Technology and Human Nutrition**
Level of study	**second-cycle studies (Master's degree programme)**
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 7
	Knowledge: the graduate knows and understands	
K_W01	In-depth issues in food analysis and enzymology	P7S_WG
K_W02	In-depth issues related to rational human nutrition and the scientific basis of diet development and its impact on human health	P7S_WG
K_W03	In-depth understanding of the chemical, biochemical, and physical processes occurring in raw materials and food products	P7S_WG
K_W04	In-depth understanding of the methods and technologies used in food production, preservation, and storage	P7S_WG
K_W05	The conditions for safe food production and the principles of ensuring food security on a global and national scale	P7S_WK
K_W06	The dilemmas of modern civilization resulting from the use of genetic modifications in food production	P7S_WK
K_W07	The latest solutions in food industry engineering and the principles of proper maintenance of food processing equipment and lines	P7S_WG
K_W08	In-depth research methods and theoretically grounded knowledge covering the operation of research equipment used to control food quality	P7S_WG
K_W09	In-depth knowledge of key economic and legal conditions relating to food production and the establishment and conduct of business in this area	P7S_WK

K_W10	Advanced statistical methods for planning and optimizing experiments and developing research results	P7S_WG
K_W11	Concepts and principles of using intellectual property, copyright, and patent information resources	P7S_WK
Skills: the graduate can		
K_U01	Appropriately search for, analyze, and utilize necessary information using information technology to solve complex problems in food production.	P7S_UW
K_U02	Communicate precisely and concisely with stakeholders (suppliers, customers, and employees of government and local government control bodies and offices)	P7S_UK
K_U03	Independently plan, select appropriate methods, and conduct research—including creative interpretation and presentation of results—in the field of food technology and human nutrition	P7S_UW
K_U04	Perform a comprehensive, including critical, analysis of problems affecting production, food quality, consumer health, and the natural environment	P7S_UW
K_U05	Adapt existing or develop new methods and techniques for food preparation/processing/analytical research	P7S_UW
K_U06	Formulate and test hypotheses related to conducting research in food technology and human nutrition using statistical methods	P7S_UW
K_U07	Solve technological problems through constructive analysis, selection of appropriate analytical methods, and the use of specialized equipment for assessing food quality	P7S_UW
K_U08	Solve complex food production problems by assessing risk and critically analyzing threats	P7S_UW
K_U09	Perform an economic calculation of food production costs	P7S_UW
K_U10	Communicate and debate in the field of food technology and human nutrition	P7S_UK
K_U11	Manage teamwork and collaborate with others in teamwork	P7S_UO
K_U12	Use a foreign language at level B2+ of the Common European Framework of Reference for Languages and specialized terminology	P7S_UK
K_U13	Independently plan and implement one's own lifelong learning and guide others in this area.	P7S_UU
Social competences: the graduate is ready to		
K_K01	Critically evaluate their knowledge and the content they receive	P7S_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	P7S_KK
K_K03	Fulfill social obligations and actively initiate activities for the local community, as well as think and act in an entrepreneurial manner	P7S_KO

K_K04	Perform professional roles responsibly, taking into account changing needs, and adhere to the principles of professional ethics and work to ensure their observance	P7S_KR
K_K05	Develop the professional achievements and uphold the ethos of the food and nutrition technologist profession	P7S_KR

* 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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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">second-cycle studies
(Master's degree programme)</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>900</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 - 90</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>46</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">5
Copyright and Patent Law 1 ECTS
University-wide Subject 2 ECTS
Food Product Marketing 2 ECTS</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">60
University-wide Subject 2 ECTS
Foreign Language 4 ECTS
Specialty subjects 54 ECTS</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">not applicable</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">75</td></tr>
</table>

9.	Extent, rules, and forms of professional internships and the number of ECTS points assigned to internships	Number of hours: - Duration: - ECTS credits: -
10.	Description of methods for verification and assessment of learning outcomes achieved by the student throughout the entire education cycle	For all learning outcomes assumed in the study programme, appropriate and appropriately differentiated methods of their verification have been selected. Detailed information regarding the methods for assessing learning outcomes is provided in the course syllabi. The most frequently 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 learning outcomes is conducted on an ongoing basis during classes (tests, tests, oral presentations) and during the final course assessment. Key learning outcomes are also mandatory for assessment during the master's thesis and the final exam.
11.	Conditions for graduation	The condition for completing studies is to achieve the learning outcomes specified in the study program and the required number of ECTS points (90), submit a Master's thesis and pass the diploma examination.

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		
Basic subject group						
1.	Copyright and Patent Law	K_W11, K_K04	10		ZO	1
2.	University-wide Subject		30		Z	2
3.	Foreign Language	K_U12, K_K02	60		E	4
			Σ 100	**Σ**		**Σ 7**
Major subject group						
4.	Food Product Marketing	K_W09, K_U09, K_K03	30		ZO	2
5.	Methodology of Food Science Research	K_W04, K_W10, K_U01, K_U06, K_K05	20		ZO	2

6.	Food and Nutrition Policy	K_W05, K_W06, K_U10, K_K04	30		ZO	2
7.	Enzymatic Processes in Food Production	K_W01, K_U04, K_K01	45		E	4
8.	Contemporary Approaches in Food Analysis	K_W08, K_U07, K_K02	35		ZO	3
9.	Current Trends in Food Industry Engineering	K_W07, K_U04, K_K01	40		E	4
10.	Human Nutrition in the Contemporary World	K_W02, K_U08, K_K05	60		E	5
11.	Organic Food	K_W04, K_U11, K_K03	30		ZO	2
12.	Product Quality Modeling	K_W04, K_U03, K_U05, K_K03	45		ZO	4
13.	Elective course 1	K_W03, K_W06, K_U06	15		Z	1
			Σ 350	**Σ**		**Σ 29**
Elective major subject group/ specialty/ educational path: **Food Analysis**						
14.	Plant-Based Food Analysis	K_W01, K_U03, K_K02	45		E	4
15.	Animal-Based Food Analysis	K_W01, K_U03, K_K02	45		ZO	4
16.	Chromatographic Analysis and Method Validation	K_W08, K_W10, K_U03, K_U06, K_U07, K_K02	75		E	6
17.	Microbiological Analysis of Food	K_W08, K_U08, K_K04	30		E	3
18.	Food Adulteration Analysis	K_W08, K_U04, K_U05, K_K04	15		ZO	2
19.	Food Health Hazard Analysis	K_W05, K_U08, K_K04	45		E	5
20.	Trace Analysis in Food Quality Assessment	K_W03, K_W08, K_U05, K_U07, K_K02	45		E	5
21.	Elective course 2	K_W03, K_U11	30		ZO	2
22.	Master's Laboratory	K_U03, K_U06, K_U11, K_K01	60		Z	8
23.	Master's Seminar	K_W11, K_U02, K_U10, K_U13, K_K05	60		ZO	15
			Σ 450	**Σ**		**Σ 54**
Total (the sum includes subjects for one specialty/one educational path)			**Σ 900**	**Σ**		**Σ 90**
Professional intership			-			-
Total:			**900**			**90**

Elective major subject group/ specialty/ educational path: **Health-Promoting Food**						
14.	Trends in Bioactive Food Production	K_W02, K_U04, K_K01	55		E	5
15.	Dietetic Food	K_W02, K_U03, K_K05	45		E	4
16.	Probiotic Food	K_W03, K_U05, K_K02	45		ZO	5
17.	Fortified Food	K_W02, K_U05, K_K02	30		ZO	2
18.	Analysis of Biologically Active Compounds in Food	K_W08, K_U05, K_K04	45		E	5
19.	Health-Promoting Meat and Egg Products	K_W04, K_U07, K_K05	35		ZO	3
20.	Design of Health-Promoting Products	K_W04, K_U03, K_U11, K_K03	45		E	5
21.	Elective course 2	K_W03, K_U11	30		ZO	2
22.	Master's Laboratory	K_U03, K_U06, K_U11, K_K01	60		Z	8
23.	Master's Seminar	K_W11, K_U02, K_U10, K_U13, K_K05	60		ZO	15
			Σ 450	**Σ**		**Σ 54**
Total (the sum includes subjects for one specialty/ one educational path)			**Σ 900**	Σ		**Σ 90**
Professional internship			-			-
Total:			**900**			**90**

Description of the course of study including the sequence of subjects, rules for choosing elective subjects, and rules for implementing educational paths:

1) Students are required to complete occupational health and safety training and library training in accordance with the University's guidelines.
2) Students jointly complete a group of basic and major subjects.
3) Basic subjects are compulsory and are taught during the first two semesters of study. A university-wide Subject from the core subject group is an elective. The course catalog is published annually. The foreign language is taught for two semesters.
4) The major subject group is taught in semesters 1-3. It includes 10 compulsory subjects taken by all students.
5) Students complete specialized subjects from the first semester, for which the major subjects form the basis of their education: Contemporary Approaches in Food Analysis, Enzymatic Processes in Food Production, and Human Nutrition in the Modern World. Within the Elective Course 2 (semester 1), the student selects one subject from the list of proposed subjects.
6) The student selects one of two specializations: Food Analysis and Health-Promoting Food.
7) Midway through the first semester, the student selects a specialization, seminar group, supervisor, and master's thesis topic. The thesis topic must be consistent with the major, specialization, and supervisor's qualifications.

8) Within each specialization, the student must complete 10 mandatory specialization subjects, including a Master's Laboratory (semesters 2 and 3) and a Master's Seminar (semesters 1-3). In semesters 2 and 3, the student conducts research as part of a diploma (master's) laboratory.
9) The condition for passing the Master's Seminar in the final semester is the submission of a completed Master's thesis, verified by an anti-plagiarism system.
10) Master's theses must be scholarly in nature and should be based on independently collected and developed material.
11) 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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