

SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM FEBRUARY 2021 TO SEPTEMBER 2022

1. BASIC COURSE/MODULE INFORMATION

Course/Module title	Food Technology and Nutrition
Course/Module code *	
Faculty (name of the unit offering the field of study)	Medical College of Rzeszow University
Name of the unit running the course	Institute of Health Sciences
Field of study	Dietetics
Qualification level	Dietetics
Profile	1st degree
Study mode	practical
Year and semester of studies	Year II, semester III
Course type	
Language of instruction	English
Coordinator	Katarzyna Dereń PhD
Course instructor	Katarzyna Dereń 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
III	10	-	-	-	-	-	-	-	3

1.2. Course delivery methods

- conducted in a traditional way
- involving distance education methods and techniques

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

Pass with a grade

2. PREREQUISITES

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

3.1. Course/Module objectives

O1	To acquaint students with the knowledge about the processes used in the production of food
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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	Student has knowledge of food technology and nutrition	K_W13
LO_02	Has skills in food technology and nutrition	K_U04

3.3. Course content (to be completed by the coordinator)

A. Lectures

Content outline
1. Selected technology products of plant origin
2. Selected technology products of animal origin
3. Cuisines of the world

3.4. Methods of Instruction

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	project	lectures
LO-02	project	classes

4.2 Course assessment criteria

Grading scale F (2.0) – A (5.0)

The final grade awarded at the end of the course is based on the following criteria:

- informed and active participation (50%),
- and final pass (50%).

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	10
Other contact hours involving the teacher (consultation hours, examinations)	0
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	65
Total number of hours	75
Total number of ECTS credits	3

* 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. Advances in Food Science and Nutrition, Visakh PM, Sabu Thomas, Laura B. Iturriaga Pablo Daniel Ribotta
2. Advances in Food Science and Nutrition Volume 2 , Visakh P. M, Laura B. Iturriaga, Pablo Daniel Ribotta
3. Food Science & Nutrition, Y. Martin Lo

Complementary literature:

- Journals

Approved by the Head of the Department or an authorised person