Appendix No. 1.5 to the Resolution No. 61/2025
of the Rector of the University of Rzeszów

SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM 2026/2027 TO 2029/ 2030
ACADEMIC YEAR 2028/2029

1. BASIC COURSE/MODULE INFORMATION

Course/Module title	**Agri-food processing**
Course/Module code *	
Faculty (name of the unit offering the field of study)	Faculty of Technology and Natural Sciences
Name of the unit running the course	Institute of Food Technology and Nutrition, Department of Processing and Agricultural Commodity Science
Field of study	Agriculture
Qualification level	first degree
Profile	general academic
Study mode	stationary
Year and semester of studies	year III, semester 5
Course type	Specialization subject/Agronomy with agribusiness
Language of instruction	English
Coordinator	Dr. hab. prof. UR Mariusz Rudy
Course instructor	Dr. hab. prof. UR Mariusz Rudy, dr inż. Marian Gil, dr inż. Renata Stanisławczyk

* - as agreed at the faculty

1.1. Learning format – number of hours and ECTS credits

Semester (no.)	Lectures	Classes	Laboratories	Seminars	Practical classes	Internships	others	**ECTS credits**
5	15	30						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)

Lecture: passing
Classes: passing with a grade

2. PREREQUISITES

Subjects: Microbiology; Agribusiness and sustainable development of rural areas; Animal production; General cultivation of land and plants;

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

3.1. Course/Module objectives

C1	To familiarize students with knowledge about the properties of raw materials and products of plant and animal origin, methods and technologies used in the processing of raw materials of agricultural origin.
C2	To familiarize students with the changes occurring during the processing, preservation and storage of raw materials and food products.
C3	Providing knowledge about safety hazards arising during the production, processing and storage of raw materials and food products, as well as food preservation and processing methods and their impact on food durability and safety.

3.2. COURSE/MODULE LEARNING OUTCOMES

Learning Outcome	The description of the learning outcome defined for the course/module	Relation to the degree programme outcomes
EK_01	the student knows and understands the basic issues in the field of agricultural raw material processing technology and food safety threats and the functioning of practices and systems related to ensuring food health safety	K_W08 K_W09
EK_02	the student is able to identify and analyze phenomena affecting the quality and safety of food and human health	K_U03 K_U04
EK_03	the student is ready to understand the social, professional and ethical responsibility for producing high-quality food	K_K01

3.3. Course content

A. Lectures

Content outline
1. The usability of raw materials and their impact on food quality
2. Methods of preserving agri-food products - general characteristics and classification of methods.
3. Characteristics of technological processes used in agri-food processing.
4. Food quality and quality characteristics
5. Hygienic and sanitary control of food plants in Poland
6. Food quality management systems and practices

B. Classes

Content outline
1. Food safety threats in industrial production and catering
2. Control and evaluation of the quality of raw materials
3. Methods and techniques of processing raw materials
4. The influence of raw materials and technological process parameters on product quality
5. Production technologies of selected agri-food products
6. Packaging of food products
7. Food storage
8. GHP/GMP principles in food production
9. Principles of the HACCP system

3.4. Methods of Instruction

Lecture: lecture with multimedia presentation

Classes: text analysis with discussion/project method (group work/discussion).

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…)
EK_ 01	test	lect.
EK_02	test	lect./cl.
EK_03	presentation	cl.

4.2 Course assessment criteria

Lecture: test (colloquium).

Exercises: a graded pass based on partial grades from tests, presentations and observations during classes

The condition for passing the course is to achieve all the assumed learning outcomes.
The positive grade for the subject is determined by the number of points obtained (>50% of the maximum number of points): good > 51%, good plus 60%, good 70%, good plus 80%, very good 90%.

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

Activity	Number of hours
Course hours	45

Other contact hours involving the teacher (consultation hours, examinations)	5
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	25
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: materials provided by the teacher and online resources on the topics covered
Complementary literature: online resources on the topics covered

Approved by the Head of the Department or an authorised person