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	**Systems of Certification in Agriculture**
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 3, semester 6
Course type	Specialization subject/Agronomy with agribusiness
Language of instruction	English
Coordinator	dr hab. prof. UR Mariusz Rudy
Course instructor	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**
6	15		15					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
Laboratories: passing with a grade

2. PREREQUISITES

Subjects: General cultivation of soil and plants, Animal production

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

3.1. Course/Module objectives

C1	Familiarizing students with the issues of food certification
C2	Familiarizing students with knowledge of the implementation of certification procedures
C3	Providing basic knowledge of legal regulations and the functioning of national and international certification systems

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 importance of agricultural production for the development of rural areas	K_W08
EK_02	can describe the procedures and principles of certification of primary production systems and food products	K_W09
EK_03	the graduate has knowledge and understands the principles of industrial property protection, copyright and the rules of creating, conducting and developing professional activities and forms of individual entrepreneurship in agriculture	K_W10
EK_04	is able to identify and analyze phenomena affecting food production and quality and human health	K_U07
EK_05	is ready to understand the importance of social, professional and ethical responsibility for producing high-quality food	K_K01
EK_06	is ready to use the knowledge and consultation of specialists appropriately when encountering difficulties in solving problems in the field of agricultural sciences	K_K02

3.3. Course content

A. Lectures

Content outline
Legal basis and procedures and principles of product certification;
Organic food market in Poland and the European Union;
New certification systems for raw materials and products;
Food quality management systems
Legal basis and procedures and principles of product certification;

B. Laboratories

Content outline
Documentation and certification procedures for organic production in Poland

Certification procedure in the PQS pork quality system
Certification procedure in the QMP beef quality system
QAFP Food Quality Guarantee System
Discover Good Food
"Quality Tradition" System - certification principles
Protection of regional and traditional food in the European Union
Integrated Production Certification
Presentations of the assumptions of the "Appreciate Polish" and "Appreciate Polish Private Labels" programs

3.4. Methods of Instruction

Lecture: lecture with multimedia presentation
Laboratories: 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	colloquium, observation during classes, presentation	lab., lect.
EK_02	observation during classes, presentation	lab.
EK_03	test	lab., lect.
EK_04	presentation	lab.
EK_05	observation during classes, test	lab., lect.
EK_06	observation during classes, presentation	lab.

4.2 Course assessment criteria

Lecture: test (colloquium).

Laboratories: assessment with a grade 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): satisfactory 55%, satisfactory plus 65%, good 75%, good plus 85%, very good 95%.

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

Activity	Number of hours
Course hours	30
Other contact hours involving the teacher (consultation hours, examinations)	10
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	35
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