

A COURSE SYLLABUS – DOCTORAL SCHOOL
REGARDING THE QUALIFICATION CYCLE FROM 2021 TO 2025

GENERAL INFORMATION ABOUT COURSE				
Course title	Doctoral seminar			
Name of the unit running the course	Doctoral School at University of Rzeszów			
Type of course (<i>obligatory, optional</i>)	obligatory			
Year and semester of studies	I / I and I / II			
Discipline	Food and Nutrition Technology			
Language of Course	Polish			
Name of Course coordinator	Dr hab. Eng. Grzegorz Zagała, prof. UR			
Name of Course lecturer	Dr hab. Eng. Grzegorz Zagała, prof. UR			
Prerequisites	In-depth knowledge of food science and human nutrition. Ability to work in a food analysis laboratory			
BRIEF DESCRIPTION OF COURSE (100-200 words)				
<p>The subject is aimed at acquiring by the doctoral student knowledge in the field of searching and interpreting the global achievements in the field of food technology and nutrition, with particular emphasis on the subject of his own research. Interpretation of hypotheses put forward by other authors, their discussion and application to own research topics. Developing the ability to work in the laboratory, creating your own research hypotheses, arranging research methodologies and translating conclusions from the results of your own experimental work into the form of presentation and as publication works, including popular science. The ability to disseminate one's own acquired knowledge and the results of one's own work to the sphere of contact between science and economy through their presentations as part of scientific discourses and industry meetings. The ability to substantive and purposeful communication at the interface between science and everyday life, with a synthetic and appropriate for the needs of the recipient presentation of own research results along with their interpretation.</p>				
COURSE LEARNING OUTCOMES AND METHODS OF EVALUATING LEARNING OUTCOMES				
Learning outcome	The description of the learning outcome defined for the course	Relation to the degree programme outcomes (symbol)	Learning Format (Lectures, classes,...)	Method of assessment of learning outcomes (e.g. test, oral exam, written exam, project,...)
Knowledge (no.)	Know and understand			
1 (1 semester)	To the extent enabling a revision of the existing paradigms - global achievements, including theoretical foundations and general issues and selected specific issues - food technology and nutrition relevant to the discipline	P8S-WG/1	classes	Forum discussion
2 (semester 2)	main development trends in the discipline of food technology and nutrition	P8S-WG/2	classes	Forum discussion
3 (1st and 2nd semester)	detailed research methodology scientific raw materials and food products, including isotonic products as well as general	P8S-WG/3	classes	Seminar discussion

	research methodology related to the impact of these human health products			
4 (semester 1 and 2)	rules and forms of disseminating research results research, including research discussion and transfer knowledge to the economic world	P8S-WG/4	classes	Seminar discussion
Skills (no.)	Can			
1 (1 semester)	Use the knowledge in the field of agricultural sciences from the discipline of food technology for creative identification and innovative solving of complex research problems, in particular: - defines the purpose and subject of research, formulates a research hypothesis, - develops methods, techniques and research tools and uses them creatively, - concludes on the basis of scientific research	P8S-UW/1	classes	Preparation of assumptions of a scientific article
2 (semester 2)	Participate in the scientific discourse	P8S-UK/4	classes	Discussion with the supervisor on a selected topic related to your own research topic
3 (semester 1 and 2)	critically analyze and evaluate the results research conducted and published in scientific works and is able to assess their contribution to development of the discipline of food and nutrition technology	P8S-UW/2	classes	Discussion with the promoter
Social competence (no.)	Is ready to			
1 (1 semester)	critical evaluation of the achievements within the discipline of food technology and nutrition	P8S-KK/1	classes	Preparation of a multimedia presentation combined with a discussion
2 (semester 2)	Recognizing the importance of knowledge in solving cognitive and practical problems	P8S-KK/3	classes	Preparation of a multimedia presentation

				combined with a discussion
3 (semester 1 and 2)	of maintaining and developing the ethos research environments, including to conduct research activities independently, and z taking into account the principles of property protection intellectual property and respecting the principles of ownership public research results	P8S-KR	classes	Preparation of a scientific article

LEARNING FORMAT – NUMBER OF HOURS

Semester (no.)	Lectures	Seminars	Lab classes	Internships	others	ECTS
1		30				0
2		30				0

METHODS OF INSTRUCTION

Semester I: Multimedia presentation (to be selected by a doctoral student as a speaker) combined with a discussion. Discussion within the framework of scientific problems prepared by the doctoral student in the discipline of food technology and nutrition, activity in scientific discussion and the ability to solve a theoretical problem

Semester II: Multimedia presentation (to be selected by a doctoral student as a speaker) combined with a discussion. Discussion within the framework of scientific problems prepared by the doctoral student in the discipline of food technology and nutrition, activity in scientific discussion and the ability to solve a theoretical problem, preparation of a scientific publication by the doctoral student

COURSE CONTENT

Seminars:

1 semester:

1. Principles of developing a doctoral dissertation in the light of the Act on Higher Education.
2. Doctoral thesis as a research task in the discipline of food technology and nutrition
3. Study of the source literature for the subject
4. Preparation of scientific presentations
5. Undertaking scientific discussions

2nd semester:

1. Rules for the preparation of research results
2. Principles of constructing research works with the use of laboratory results
3. Principles and patterns of developing monographic articles
4. Principles of developing original research and creative works
5. Principles of formulating the topic and concept of research work together with research methodology

COURSE ASSESSMENT CRITERIA

Self-presentation of a paper;

Participation in the discussion at the seminar;

Determining the subject of the doctoral thesis with the supervisor of the supervisor;

Approval by the promoter of the publication related to the doctoral dissertation;

**TOTAL PhD STUDENT WORKLOAD REQUIRED TO ACHIEVE THE INTENDED LEARNING
OUTCOMES
– NUMBER OF HOURS AND ECTS CREDITS**

Activity	Number of hours
Scheduled course contact hours	30+30
Other contact hours involving the teacher (consultation hours, examinations)	
Non-contact hours – student’s own work (preparation for classes or examinations, project, etc.)	300
Total number of hours	360
Total number of ECTS credits	0

INSTRUCTIONAL MATERIALS

Compulsory literature:	<ol style="list-style-type: none"> 1. GENERAL FOOD TECHNOLOGY / EDITED BY ELŻBIETA DŁUŻEWSKA AND KRZYSZTOF LESZCZYŃSKI, 2013, WARSAW: SGGW PUBLISHING HOUSE 2. HUMAN NUTRITION, FOOD AND NUTRITION INSTITUTE (WARSAW). PUBLISHER 3. SELECTED PROCESSES IN FOOD TECHNOLOGY / ELŻBIETA BILLER, AGNIESZKA WIERZBICKA 4. APANOWICZ J., METHODOLOGICAL DETERMINANTS OF SCIENTIFIC WORK: DOCTORAL DISSERTATIONS, HABILITATION THESES, WARSAW 2005
Complementary literature:	SCIENTIFIC ARTICLES RELATED TO THE DOCTORAL INTERESTS PROMOTED BY THE PROMOTER