**SYLLABUS**

**regarding the qualification cycle** **FROM march 2024 TO September 2024**

1. Basic Course/Module Information

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| --- | --- |
| 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 | II year |
| 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  (n0.) | 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 |

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)**

1. Lectures

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| Content outline |
| 1. Selected technology products of plant origin |
| 1. Selected technology products of animal origin |
| 1. 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-o2 | project | classes |

4.2 Course assessment criteria

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| 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

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| Compulsory literature:   1. Advances in Food Science and Nutrition, Visakh PM, Sabu Thomas,   Laura B. Iturriaga Pablo Daniel Ribotta   1. Advances in Food Science and Nutrition Volume 2 , Visakh P. M, Laura B. Iturriaga, Pablo Daniel Ribotta 2. Food Science & Nutrition, Y. Martin Lo |
| Complementary literature:   * Journals |

Approved by the Head of the Department or an authorised person