

## Subject card

|                                             |                                                                                                                             |                                                          |                                         |                                     |                        |            |     |
|---------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------|-----------------------------------------|-------------------------------------|------------------------|------------|-----|
| Subject name and code                       | Quality of Food and Nutrition, PG_00166662                                                                                  |                                                          |                                         |                                     |                        |            |     |
| Field of study                              | Finance and Accounting, Information Science and Econometrics, Management                                                    |                                                          |                                         |                                     |                        |            |     |
| Date of commencement of studies             | October 2023                                                                                                                |                                                          | Academic year of realisation of subject |                                     | 2024/2025              |            |     |
| Education level                             | postgraduate studies                                                                                                        |                                                          | Subject group                           |                                     | Optional subject group |            |     |
| Mode of study                               | full-time studies                                                                                                           |                                                          | Mode of delivery                        |                                     | at the university      |            |     |
| Year of study                               | 2                                                                                                                           |                                                          | Language of instruction                 |                                     | Polish                 |            |     |
| Semester of study                           | 4                                                                                                                           |                                                          | ECTS credits                            |                                     | 1.0                    |            |     |
| Learning profile                            | academic                                                                                                                    |                                                          | Assessment form                         |                                     |                        |            |     |
| Conducting unit                             |                                                                                                                             |                                                          |                                         |                                     |                        |            |     |
| Name and surname of lecturer (lecturers)    | Subject supervisor                                                                                                          |                                                          | dr inż. Ewa Malinowska                  |                                     |                        |            |     |
|                                             | Teachers                                                                                                                    |                                                          |                                         |                                     |                        |            |     |
| Lesson types                                | Lesson type                                                                                                                 | Lecture                                                  | Tutorial                                | Laboratory                          | Project                | Seminar    | SUM |
|                                             | Number of study hours                                                                                                       | 15.0                                                     | 0.0                                     | 0.0                                 | 0.0                    | 0.0        | 15  |
|                                             | E-learning hours included: 0.0                                                                                              |                                                          |                                         |                                     |                        |            |     |
| Learning activity and number of study hours | Learning activity                                                                                                           | Participation in didactic classes included in study plan |                                         | Participation in consultation hours |                        | Self-study | SUM |
|                                             | Number of study hours                                                                                                       | 15                                                       |                                         | 0.0                                 |                        | 0.0        | 15  |
| Subject objectives                          | To familiarize students with the issue of food product quality and civilization problems related to proper human nutrition. |                                                          |                                         |                                     |                        |            |     |

| Learning outcomes | Course outcome                                                                                                                                                                                                                                                                                                                                  | Subject outcome                                                                                                                                                                                             | Method of verification                                                   |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
|                   | [IiEMU2_K06] The student knows the need for ethical, sustainable and socially responsible behavior in professional and social life. Initiates and organises activities for the social environment and public interest.                                                                                                                          | Based on their own knowledge and the knowledge acquired during the lecture, the student is able to answer questions about proper balanced nutrition and the selection of appropriate quality food products. | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written |
|                   | [IiEMU2_W01] The student has an in-depth knowledge of the place of social sciences in the system of sciences, their nature, methodology and connections with other sciences.                                                                                                                                                                    | The student is able to prepare presentation or performer on the task for volunteers using the tools of the education platform                                                                               | [SW4] test/exam - oral or written<br>[SW3] text preparation/written work |
|                   | [FiRMU2_U08] The student has an in-depth ability to prepare typical written works, oral speeches, and presentations in Polish concerning specific issues in finance and accounting using basic theoretical approaches and various sources of information.                                                                                       | The student is able to prepare a presentation or perform a task for volunteers using the tools of the educational platform                                                                                  | [SU3] text preparation/written work<br>[SU4] test/exam - oral or written |
|                   | [IiEMU2_U07] The student is able to build advanced formal models of complex economic phenomena and processes, estimate them, carry out their verification and apply them to modeling, forecasting and optimization of resources of economic institutions of varying degrees of complexity, their structure and the course of processes in them. | Using appropriate tools, the student is able to make choices related to balanced nutrition and selecting appropriate quality food products.                                                                 | [SU3] text preparation/written work<br>[SU4] test/exam - oral or written |
|                   | [ZARZMU2_U03] The student can consider its ethical, social and environmental implications in decision-making. The student can initiate actions for the social environment and public interest.                                                                                                                                                  | Based on their own knowledge and the knowledge acquired during the lecture, the student is able to answer questions about proper balanced nutrition and the selection of appropriate quality food products. | [SU3] text preparation/written work<br>[SU4] test/exam - oral or written |
|                   | [ZARZMU2_W06] The student has an in-depth knowledge of the impact of business on the environment and society, as well as the ethical challenges accompanying it.                                                                                                                                                                                | The student is able to make responsible and sustainable choices of food products.                                                                                                                           | [SW4] test/exam - oral or written<br>[SW3] text preparation/written work |
|                   | [ZARZMU2_K03] The student is aware of the need to identify critical complex problems, including economic and social ones, and to plan ways to solve them under changing and unpredictable conditions.                                                                                                                                           | The student is able to make responsible and sustainable choices of food products.                                                                                                                           | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written |
|                   | [FiRMU2_W08] The student has in-depth knowledge of the formation and economic functioning of organizations commercial and public, their forms, phases of development, as well as financial conditions determining their value and economic success.                                                                                             | The student is able to make responsible and sustainable choices of food products.                                                                                                                           | [SW4] test/exam - oral or written<br>[SW3] text preparation/written work |
|                   | [FiRMU2_K07] The student is ready to critically evaluate the knowledge he possesses and the content he receives, to recognize the importance of expertise in solving complex cognitive and practical problems in finance and accounting, and to consult experts when he/she has difficulty solving a problem on his own.                        | The student is able to make responsible and sustainable choices of food products.                                                                                                                           | [SK3] text preparation/written work<br>[SK4] test/exam - oral or written |

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|---------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------|
| Subject contents                | The concept of food and nutrition quality.The role of the consumer in creating the level of food and nutrition quality.Food quality as a factor influencing consumer purchasing decisions.The concept of a responsible and balanced diet.The attitude of the consumer in the market of pseudo-quality nutrition trends.Food and nutrition quality in practice. |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                               |
| Prerequisites and co-requisites | None                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                               |
| Assessment methods and criteria | Subject passing criteria                                                                                                                                                                                                                                                                                                                                       | Passing threshold                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | Percentage of the final grade |
|                                 | Alternatively: solving problem-solving tasks on the UG Educational Platform or taking a test on the UG Educational Platform                                                                                                                                                                                                                                    | 51.0%                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | 100.0%                        |
| Recommended reading             | Basic literature                                                                                                                                                                                                                                                                                                                                               | Berger S. Prozdrowotne aspekty produkcji i konsumpcji żywności w XXI wieku. Żywnienie człowieka i metabolizm PWN, Warszawa 2001;<br><br>Kowalczyk S. "Bezpieczeństwo i jakość żywności" PWN, Warszawa 2016;<br><br>Malinowska E. i inni "Sustainable gastronomy - a model approach", Zeszyty Naukowe Politechniki Śląskiej. Organizacja i Zarządzanie, 2024, nr 193, s.63-76;<br><br>Malinowska i inni "Sustainable student consumer - myth or reality?", Zeszyty Naukowe Uniwersytetu Ekonomicznego w Krakowie, 2023, nr 1 (999), s.47-64.<br><br>Berger S. Prozdrowotne aspekty produkcji i konsumpcji żywności w XXI wieku. Żywnienie człowieka i metabolizm PWN, Warszawa 2001;<br><br>Materials provided by the instructor |                               |
|                                 | Supplementary literature                                                                                                                                                                                                                                                                                                                                       | Materials provided by the instructor                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                               |
|                                 | eResources addresses                                                                                                                                                                                                                                                                                                                                           | Adresy na platformie eNauczanie:                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                               |
|                                 | Example issues/<br>example questions/<br>tasks being completed                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                               |
| Work placement                  | Not applicable                                                                                                                                                                                                                                                                                                                                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                               |

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