Subject card

Subject name and code	Legal Conditions for Processing and Certification Systems - laboratory classes, PG_00201321						
Field of study	Aquaculture – Business And Technology						
Date of commencement of studies	October 2026		Academic year of realisation of subject	2027/2028			
Education level	Bachelor's studies		Subject group	Obligatory subject group in the field of study Humanistic-social 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	3		ECTS credits	1.0			
Learning profile	practical		Assessment form	credit			
Conducting unit							
Name and surname of lecturer (lecturers)	Subject supervisor		prof. dr hab. Janina Ciechanowicz-McLean				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	0.0	0.0	15.0	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		2.0	8.0	25	
Subject objectives	Running a business, in addition to knowledge of economic issues, also requires knowledge of production management methods food trade based on knowledge from various fields of law. An example of such a field is food law, which regulates production food and its distribution to protect human health. This is food safety legislation legislation).Indication of the role of certification systems in food trade.						

Learning outcomes

Course outcome	Subject outcome	Method of verification
[AKWAL3-U04] can select and use available sources of information, and understand the literature on aquaculture in a broad sense	is able to select and use available sources of information and understands the literature on broadly understood aquaculture (program content:	[SU2] presentation/project/paper/ report [SU4] test/exam - oral or written
[AKWAL3-K04] is ready to identify and recognize dilemmas connected with the profession and understands the need to improve professional competence	is ready to identify and perceive dilemmas related to performing a profession in the future and understands the need for improvement professional competences (program content: A.1-11.)	[SK2] presentation/project/paper/ report [SK4] test/exam - oral or written
[AKWAL3_W01] has an advanced understanding of the links between achievements in selected fields of science and natural science disciplines, and their potential applications in socio-economic life	knows and understands the connections between the achievements of selected fields of science and disciplines of natural sciences and the possibility of using them in life socio-economic (program content: A.1-11.)	[SW4] test/exam - oral or written [SW2] presentation/project/paper/ report
[AKWAL3_W06] has an advanced understanding of techniques, research methods and tools used in aquaculture	knows and discusses techniques, research methods and tools used in aquaculture (program content: A.1-11.)	[SW4] test/exam - oral or written [SW2] presentation/project/paper/ report
[AKWAL3_W11] knows and understands the key concepts and principles of industrial property protection and copyright law	knows and understands basic concepts and principles of protection industrial property and copyright (program content: A.1; A.8.)	[SW4] test/exam - oral or written [SW2] presentation/project/paper/ report
[AKWAL3-U12] can interact and work in a group, and assume different roles	is able to cooperate and work in a group, taking on various tasks roles (program content: A.1-11.)	[SU2] presentation/project/paper/ report

Subject contents

A.1. Food law in the Polish legal system. Relationships with agricultural law, administrative law, environmental protection law, and public economic law. Statutory business restrictions related to aquaculture and consumer health. A.2. Requirements and principles of modern food law in the light of international, EU and Polish law. World Codex Food. Legal instruments for food security. Food security as a type of public safety and public management. A.3. Food quality requirements. Organic food, Genetically modified food. HACCAP system. Commercial quality requirements for selected food products - selected examples. A.4. Requirements for the conditions of food production and circulation - food hygiene. Special hygiene requirements for food production and trade - fish and seafood products. Labeling and presentation of aquaculture food. A.5. Internal and official food control. The State Sanitary Inspection. Veterinary Inspection. Commercial Quality Inspection of Agricultural and Food Products. The role of the code of administrative procedure in official food control. Food Safety Inspection Project. A.6. Liability: criminal, administrative, civil. Liability for damage caused by aquaculture products. A.7. Requirements and principles of modern food law in the light of international, EU and Polish law. World Food Codex. EMAS and ISO system. A.8. Legal instruments for food security. Food security as a type of public safety and public management. WHO and FAO standards. A.9. Food quality requirements. Organic food, Genetically modified food. HACCAP system. Commercial quality requirements for selected food products - selected examples. Procedure for obtaining a HACCAP certificate. A.10. Internal and official food control. The State Sanitary Inspection. Veterinary Inspection. Commercial Quality Inspection of Agricultural and Food Products. The role of the code of administrative procedure in official food control. A.11. Dangerous product liability.

Prerequisites and co-requisites

Interest in economic law, food processing, agricultural law, environmental protection law and food law.

Assessment methods and criteria

Subject passing criteria	Passing threshold	Percentage of the final grade
completion of final work - project or presentation	51.0%	50.0%
test	51.0%	50.0%

Recommended reading	Basic literature	A. Literature required to finally pass the course (pass the exam): A.1. used during classes European Food Law, ed. L. Costato, F. Albisinni, Milano 2011 Food Standards Agency, General Guidance for Food Business Operators, EC Regulations, 2006 Codex Alimentarius - guidelines for good hygienic practice (English-Polish version), translation by M. Wisniewska, ODDK, Gdańsk 2004 M. Taczanowski, Food law in the conditions of Poland's membership in the European Union, Warsaw 2009 A. Szymecka-Wesołowska (ed.), Food and nutrition safety, Warsaw 2013 International Food Standard IFS Food, Audit Standard for Retailers' and Wholesale Traders' Own Brand Products, version 5, August 2007, HDE Trade Services GmbH Berlin Publishing House BRC Global Food Safety Standard, 5th Edition, January 2008, British Retail Consortium, London A.2. studied independently by the student European Food Law, ed. L. Costato, F. Albisinni, Milano 2011 Food Standards Agency, General Guidance for Food Business Operators, EC Regulations, 2006 Codex Alimentarius - guidelines for good hygienic practice (English-Polish version), translation by M. Wisniewska, ODDK, Gdańsk 2004 M. Korzycka-Iwanow, Food law. Outline of Polish and Community law, ed. 2, Warsaw 2007 M. Taczanowski, Food law in the conditions of Poland's membership in the European Union, Warsaw 2009
	Supplementary literature	B. Additional literature A. Oleszko, Food law of the Community agricultural market, Warsaw 2006 Product quality and safety and environmental protection in the agri-food sector, Works and Materials of the Faculty of Management of the University Gdański, Sopot 2010 M.Z. Wiśniewska, Systemic management of food defense against terrorism, Gdańsk 2016 PN-EN ISO 22000, Food safety management systems. Requirements for each organization in the food chain, PKN Publishing House, Warsaw 2006 M. Wiśniewska, E. Malinowska, Food quality management, 2011
	eResources addresses	
Example issues/ example questions/ tasks being completed	Knowledge of basic standards of administrative and food law regarding processing. Ability to solve cases	
Work placement	Not applicable	

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