

Subject card

Subject name and code	Food Quality and Safety Assurance Systems, PG_00179663						
Field of study	Environmental Protection						
Date of commencement of studies	October 2026		Academic year of realisation of subject		2027/2028		
Education level	Master's 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		English		
Semester of study	4		ECTS credits		4.0		
Learning profile	academic		Assessment form		credit		
Conducting unit	Division of Didactics and Popular Science -> Faculty of Chemistry -> Rector						
Name and surname of lecturer (lecturers)	Subject supervisor		dr Anna Topolewska				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	0.0	30.0	0.0	0.0	0.0	30
	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	30		10.0		60.0	100
Subject objectives	The aim of the course is to familiarize students with the practical aspects of functioning food quality and safety assurance systems.						
Learning outcomes	Course outcome		Subject outcome		Method of verification		
	[OŚMU2_U10] Uses Polish/English in the field of environmental protection in accordance with the requirements specified for level B2+ of the Common European Framework of Reference for Languages.		The student effectively uses English in the context of documentation and communication related to food quality and safety.		[SU1] oral statement/conversation/discussion [SU2] presentation/project/paper/report [SU5] implementation of a problem task [SU8] observation of student's independent or team work		
	[OŚMU2_U09] Interprets policy documents in the field of environmental protection in relation to Polish and international legal regulations.		The student is able to analyze food quality system documentation in the context of environmental protection regulations, both national and international.		[SU1] oral statement/conversation/discussion [SU2] presentation/project/paper/report [SU5] implementation of a problem task [SU8] observation of student's independent or team work		
	[OŚMU2_K07] Is willing to undertake individual and team activity; to professionally plan and organise its course and set priorities for their actions.		The student is able to work individually and in a team on the development of food quality and safety system documentation. They can plan project activities, set priorities, and organize work in accordance with relevant standards and requirements.		[SK1] oral statement/conversation/discussion [SK2] presentation/project/paper/report [SK5] implementation of a problem task [SK8] observation of student's independent or team work		
	[OŚMU2_W07] Distinguishes between legal and administrative mechanisms and procedures in environmental protection and interprets its international dimension.		The student identifies the legal and administrative aspects of food safety systems and interprets their compliance with international standards.		[SW1] oral statement/conversation/discussion [SW2] presentation/project/paper/report [SW5] implementation of a problem task		

Subject contents	The course is designed to develop practical skills related to food quality and safety assurance systems. The classes will have a workshop format and will cover topics such as hazard analysis, quality system documentation, legal requirements, and project development for selected units in the food sector.		
Prerequisites and co-requisites			
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	Assessment based on the group project (quality manual).	51.0%	100.0%
Recommended reading	Basic literature	1. Motarjemi, Y. (Ed.), <i>Food Safety Management: A Practical Guide for the Food Industry</i> . Academic Press, 2014 2. Walaszczyk A., <i>Wdrażanie standardów zarządzania bezpieczeństwem żywności w teorii i praktyce</i> , Monografie Politechniki Łódzkiej, Łódź 2016 3. Sikorska S., <i>Systemy zapewniania jakości i bezpieczeństwa żywności</i> , Podlaski Ośrodek Doradztwa Rolniczego w Szepietowie, Szepietowo 2017	
	Supplementary literature	Not applicable	
	eResources addresses		
	Example issues/ example questions/ tasks being completed	1. Sample food product labels evaluation of compliance with legal requirements. 2. Identification of hazards and risk analysis in a selected food production process. 3. Designing the structure of a quality manual for a small food business.	
Work placement	Not applicable		

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