Description of learning outcomes

Name of the field of study: FOOD TECHNOLOGY AND HUMAN NUTRITION

Level of study: second-cycle studies

Study profile: general academic

Scientific discipline or disciplines to which the learning outcomes apply:

leading scientific discipline (%): food and nutrition technology (100%)

other scientific disciplines (%): 0 (0%)

The description of learning outcomes takes into account the universal characteristics of the first degree for level 7 specified in the Act of 22 December 2015 on the Integrated Qualifications System (Journal of Laws of 2016, items 64 and 1010, as amended) and the characteristics of the second degree learning outcomes for level 7 qualifications specified in the regulations issued on the basis of Art. 7 sec. 3 of this Act.

Description of learning outcomes for qualifications at level 7 of the Polish Qualifications Framework

Learning outcomes symbols for the field of study	Directional learning outcomes	Reference to the characteristics of the second degree of PRK
KNOWLEDGE **graduate knows and understands:**		
TZ2A_W01	in-depth issues regarding methods, techniques, and technologies in the field of food production and nutrition with advanced knowledge in the field of chemistry and biology, engineering, and innovation	P7S_WG
TZ2A_W02	issues in the field of mathematical statistics, planning experiments, modelling, and processing statistical data	P7S_WG
TZ2A_W03	in-depth economic and legal conditions of food production and economic activity, taking into account food and food safety, ecology, principles of industrial property protection in food and nutrition technology	P7S_WK
TZ2A_W04	in-depth issues related to the conduct of technological processes, current trends in food technology and nutrition, the use of microorganisms and their products in food technology and nutrition	P7S_WG
TZ2A_W05	to an in-depth degree the relationship between the composition of food and the properties of ingredients, their transformations and interactions on the nutritional value and food safety in connection with technological operations, legal and economic conditions, and other relationships	P7S_WG P7S_WK
TZ2A_W06	advanced techniques and research tools used in food and nutrition technology	P7S_WG
TZ2A_W07	advanced issues related to rational human nutrition, taking into account the latest scientific knowledge and trends, distinguishes between the causes and effects of eating disorders,	P7S_WG
TZ2A_W08	rules for preparing scientific papers using various sources (including	P7S_WG

	foreign ones), formal and methodological requirements for the completion of a diploma thesis, taking into account the principles of ethics in scientific research and copyright law	P7S_WK
SKILLS **graduate is able to:**		
TZ2A_U01	obtain information in various forms on a given topic from adequate sources (Polish and foreign), independently conduct their critical analysis, integrate and interpret information, draw conclusions, formulate and argue their own theses	P7S_UW P7S_UK P7S_UU
TZ2A_U02	identify research problems and tasks, independently select appropriate methods and means, plan and carry out a complex research task or experiment on food production and nutrition, correctly interpret the results, and formulate conclusions	P7S_UW P7S_UK
TZ2A_U03	comprehensively research problems related to food production and nutrition, formulate and solve complex technological tasks in unpredictable conditions of the production process independently and in a task team managed by them, define priorities, conditions and evaluate the effectiveness of activities	P7S_UW P7S_UO
TZ2A_U04	formulate and solve complex innovative tasks on their own and in a task force they manage, defining priorities and conditions of action	P7S_UO P7S_UU
TZ2A_U05	independently and effectively plan, implement, modify (improve), verify technological processes and operations, taking into account various food and nutrition quality criteria	P7S_UW
TZ2A_U06	identify and assess the relationship between food quality, nutrition quality, and quality of life, as well as plan and implement an appropriate model of nutrition	P7S_UW P7S_UK
TZ2A_U07	creatively develop and present topics in the field of food technology and nutrition using information technology, taking into account the principles of ethics in science and respecting copyright and related rights, participate and moderate a substantive discussion taking into account the consensus	P7S_UK P7S_UU
TZ2A_U08	use a foreign language at B2+ level of the Common European Framework of Reference for Languages, both spoken and written, in everyday situations and in professional contexts, read with understanding and analyse foreign-language source texts in the field of represented scientific discipline	P7S_UK
SOCIAL COMPETENCE **graduate is ready to:**		
TZ2A_K01	recognition of scientific knowledge and critical substantive evaluation of the information received in terms of solving research and technological problems and tasks relevant to food technology and nutrition	P7S_KK
TZ2A_K02	fulfilling obligations arising from food policy and food security, inspiring and creative transfer of knowledge in the field of food technology and nutrition	P7S_KR P7S_KO
TZ2A_K03	continuous, systematic professional development, improving skills, expanding knowledge in terms of responsible participation in the food supply chain, taking into account current socio-economic needs	P7S_KR P7S_KK
TZ2A_K04	entrepreneurial action and thinking in the field of organizing own and team work, identifying and taking action to solve problems and tasks of a social and professional nature	P7S_KR P7S_KO