

**General characteristics of the field of study
valid from the academic year 2026/27**

Name of the field of study	FOOD TECHNOLOGY AND HUMAN NUTRITION
Level of study	First and second-cycle studies
Study profile	General academic
Form of studies	(S – full-time)
Professional title	First-cycle full-time studies - engineer Second-cycle full-time studies - Master of Science
The language of the studies	English
Indication of the scientific discipline to which the field of study is assigned, and in the case of assignment to more than one discipline, indication of the leading discipline in which more than half of the learning outcomes will be obtained. Specify the percentage share of learning outcomes assigned to the indicated disciplines in the total number of learning outcomes.	Food and nutrition technology (100%)
<p>The concept of education, including an indication of the relationship with the University's strategy and socio-economic needs:</p> <p>The concept of education has been adapted to the formal requirements resulting from the Act on Higher Education and Science of July 20, 2018 (Journal of Laws of 2018, item 1668), regulations of the Minister of Science and Higher Education, as well as internal regulations of the University, m. among others the Statute of the University, Regulations of Studies, resolutions of the Senate, and ordinances of the Rector. The concept of education at the first and second-cycle of studies is consistent with the mission and strategic goals of the University and the Faculty, and subordinated to the achievement by graduates of learning outcomes consistent with qualifications at levels 6 and 7, respectively, of the Polish Qualifications Framework (Act of 22 December 2015 on the Integrated Qualifications System (Journal of Laws of 2016, item 64 and 1010, as amended). Studies in the field of food technology and human nutrition at the University have been conducted since 1990. The implemented concept of education is the result of many years of tradition and well-established</p>	

experience in teaching and conducting scientific research in this field extensive cooperation with enterprises operating in various industries related to food production. 66/2018-2019 of May 24, 2019), as part of the studies strategy for 2019-2030. This strategy assumes, among others: "The mission of the University is also such development that the university will be a leading university of natural sciences in the country, both in the field of education and research in such fields and scientific disciplines as agricultural sciences, including veterinary, biological, engineering and food economy. One of the important elements of the University's mission is also research aimed at the production of food with high dietary and health-promoting values, which is one of the important elements in preventing the growing problem of civilization diseases in society." The concept and objectives of education are closely related to the scientific activity conducted at the Faculty and take into account the suggestions of internal and external stakeholders, including the socio-economic environment.

Justification for establishing the studies and differences in relation to other study programs with similarly defined learning outcomes conducted at the University and assigned to the same discipline:

not applicable

Description of competencies expected from a candidate applying for admission to studies:

A candidate applying for admission to full-time first degree studies in the field of food technology and human nutrition should be a graduate of a general high school, a specialized high school or a technical school. Graduates of these schools who have passed the secondary school-leaving examination with a positive result, on the basis of the results obtained, are subject to the recruitment procedure. Candidates are admitted to first-cycle studies on the basis of ranking lists prepared according to the number of points obtained. For the field of study "food technology and human nutrition", the following subjects are scored: a modern foreign language and one subject to choose from: chemistry, mathematics, biology, physics and astronomy, geography, or computer science.

Candidates applying for admission to full-time second-cycle studies in the field of food technology and human nutrition should have a diploma with the professional title of engineer obtained in the same field of first degree, or with the professional title of engineer or master of engineering in a related field and at the same time have the learning outcomes compliant with qualifications at level 6 of the Polish Qualifications Framework (Act of 22 December 2015 on the Integrated Qualifications System (Journal of Laws of 2016, items 64 and 1010, as amended).

Description of the graduate's profile, including a description of the general goals of education, employment opportunities and continuation of studies:

The aim of educating graduates in the field of food technology and human nutrition (first degree studies) of the Faculty of Food Sciences and Biotechnology is to prepare them practically and theoretically for work in the food industry as a food production technologist. A graduate of the program is also prepared to work in companies dealing with food trade, human nutrition, as well as in food control institutions. The graduate receives an interdisciplinary education, combining knowledge of basic subjects with knowledge in the field of food technology and nutrition. After graduation, he is a specialist in the production and trade of food, as well as in the analysis and assessment of the quality of raw materials and food products. The acquired knowledge and skills allow the graduate to work in various positions related to the processing of meat, milk, cereals, fruits, vegetables and mushrooms, carbohydrates and fats, in the field of gastronomy and human nutrition and food supervision. The graduate receives the knowledge to carry out design and analytical work in the field of food and nutrition technology, including the implementation of quality assurance systems and co-management of the production process. The acquired knowledge and skills allow the graduate to flexibly adapt to the diverse requirements of the labour market. Completion of first-cycle education allows the graduate to continue acquiring knowledge and skills at second-cycle studies.

Employment opportunities (typical jobs):

Graduates are prepared to work in:

- food industry companies;
- mass catering and gastronomy establishments;
- food distribution companies;
- design offices,
- vocational education,
- consulting companies;
- official food control institutions;
- testing (control) laboratories for food and water;
- research and development and research and development facilities;

- other food supply chain organizations.

Opportunities to continue education:

Graduates of the faculty can continue their education:

- in second-cycle studies;
- at postgraduate studies;
- specialized;

The aim of educating graduates in the field of food technology and human nutrition (**2nd cycle studies**) of the Faculty of Food Sciences and Biotechnology is to prepare highly qualified staff for the food industry, including companies dealing with production and trading in the food supply chain, mass catering establishments, laboratories dealing with food issues, design offices, or official food supervision institutions. The aim of education is interdisciplinary in-depth education, combining knowledge of basic sciences with knowledge in the field of food technology and nutrition. Therefore, the graduate is able to design and run complex technological processes in food production, taking into account the principles of human nutrition. He is also able to plan and conduct research on the quality of raw materials and food products using modern and original methods. The graduate has the ability to implement and control food production. He is also able to modernize existing and design new technological processes, taking into account legal criteria, norms and standards. The education prepares for the design and implementation of food research, including the effective use of information technology in the work of a food and nutrition technologist. The objective is to educate graduates capable of flexibly applying the knowledge they have acquired and adapting to the changing demands of the labour market, establishing and running their own businesses in the field of food technology and nutrition, and continuing their education in a doctoral school or further developing their knowledge and professional qualifications in other ways.

Employment opportunities (typical jobs):

Graduates are prepared to work in:

- food industry companies;
- mass catering and gastronomy establishments;
- food distribution companies;
- design offices, vocational education, consulting companies;
- official food control institutions;
- testing (control) laboratories for food and water;

- research and development and research and development facilities;
- other food supply chain organizations.

Graduates are prepared to set up and run their own business related to the food supply chain and nutrition.

Opportunities to continue education:

Graduates of the faculty can continue their education:

- at postgraduate studies;
- at doctoral school;
- specialized;
- other in accordance with the Act.