

**Detailed characteristics of the study program and conditions for the implementation of the
study program valid from the academic year 2026/2027**

Name of the field of study	FOOD TECHNOLOGY AND HUMAN NUTRITION
Level of study	First-cycle studies
Study profile	general academic
Number of semesters	Full-time studies
	7
Number of ECTS credits needed to complete studies at a given level	210
The total number of hours of classes in the study plan	Full-time studies
	2400
The total number of ECTS credits that the student must obtain during classes conducted with the direct participation of academic teachers or other persons conducting classes	Full-time studies
	105
The total number of ECTS credits that the student must obtain as part of classes in the field of humanities or social sciences, in the case of fields of study assigned to disciplines within fields other than humanities or social sciences	5
The total number of ECTS credits assigned in the plan studies for foreign language classes	8
The total number of ECTS credits assigned in the study plan to elective courses (at least 30% of the total number of ECTS credits)	73
Number of ECTS credits assigned to the leading scientific discipline, indicating the percentage share in the total number of ECTS credits for the entire study program	210 (100%)
The number of ECTS credits assigned to other scientific disciplines with an indication of the percentage share in the total number of ECTS credits for the entire program of study	0 (0%)
The total number of ECTS credits assigned to classes shaping practical skills - applies to fields of study with a practical profile	Not applicable

The total number of ECTS credits assigned to classes related to the conducted scientific activity in the discipline or disciplines to which the field of study is assigned, taking into account the participation of students in classes preparing for conducting scientific activity or participation in this activity - applies to general academic fields of study	191
The number of hours of classes conducted in the field of study by teachers employed at the University as their primary workplace	S – 2400
<p>Description of methods for verifying and evaluating the learning outcomes achieved by the student during the entire education cycle:</p> <p>The assessment of the effectiveness of achieving the assumed learning outcomes of students in the field of "Food Technology and Human Nutrition" is regulated by the solutions adopted at the University of Life Sciences in Lublin regarding the education process (Internal Education Quality Management System) and the procedures adopted at the Faculty of Food Sciences and Biotechnology, contained in the Faculty Book of the System Education Quality Assurance.</p> <p>The methods of verifying the learning outcomes assumed in individual modules are specified in the course descriptions (syllabuses). Students are informed about them during the first class of a given course by the person responsible for the course. The use of a specific method depends on the assumed learning outcomes, and the choice of method depends on the teacher. The following framework for student evaluation has been adopted at the Faculty of Food Sciences and Biotechnology:</p> <p>a) courses ending with a credit/examination - the credit/examination may be in written or oral form. The teacher is obliged to inform the students about the form of the exam and the method of passing it during the first class of the course. In the case of an oral exam/credit test, the examiner is obliged to keep records containing: the student's name and surname, the numbers of questions asked from the list or content of the questions asked and the grades for each question.</p> <p>b) in order to obtain a positive grade, it is necessary for the student to obtain all the learning outcomes (knowledge, skills) included in the course - at least to a sufficient degree and social competences.</p> <p>Other ways/sources of verifying learning outcomes are also used, such as: a survey of didactic classes, class inspections, an internship survey, a teacher's card, information obtained from stakeholders, consultations with socio-economic entities, an annual assessment of learning outcomes included in the report of the Faculty Committee for Quality of Education.</p>	

Duration, rules and forms of internship along with the number of ECTS credits assigned to internship:

As part of first-cycle studies, after the 6th semester, students undergo 4-week internship (6 ECTS credits). All necessary assistance in their planning and implementation is provided by the Office of Practical Education and Competence Development of the University of Life Sciences in Lublin. Internship is held in selected food industry plants, including cereal, meat, milk, fruit, vegetable, etc. processing plants, and mass catering establishments, including hospital canteens, restaurants, etc. After completing the internship (in September), students take an oral exam in front of the Commission appointed by the Dean of the Faculty.

Conditions for the implementation of the study program: description of the program of study, taking into account the order of courses (groups of courses, e.g. general, basic, major), rules for choosing optional courses, specialties, etc.:

In the program of first-cycle studies, during the first 4 semesters of studies, mainly general and basic courses are taught and they are compulsory for all students (general chemistry, mathematics, organic chemistry, biophysics, biochemistry of food and nutrition). At the same time, introductory courses to major courses are carried out, such as: process engineering, general food technology, food processing machinery, and microbiology 1 and 2. From the first semester of studies students have the opportunity to choose courses, including courses in the field of humanities and social sciences and major courses. In total, students in the program of first-cycle studies have the opportunity to choose 16 courses, which are assigned a total of 73 ECTS credits. The study plan includes a foreign language to choose from: English, German, French, and Russian. Foreign language classes are conducted in semesters 2, 3 and 4, respectively. In semesters 5-7 (full-time studies) courses that allow to acquire knowledge and skills in particular technologies (meat, dairy, cereals, fruit, vegetables and mushrooms, brewing, winemaking and distilling, carbohydrates and fats), and food products (meat, dairy, cereals, fruit - vegetable) are taught. The study plan also includes design courses (HACCP system, Technological design, Food product development), which are implemented in the last semesters of studies, respectively in full-time studies in semesters 6 and 7.