

**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	second-cycle studies
Study profile	general academic
Number of semesters	full-time studies
	3
Number of ECTS credits needed to complete studies at a given level	90
The total number of hours of classes in the study plan	full-time studies
	900
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
	45
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	1
The total number of ECTS credits assigned in the study plan to elective courses (at least 30% of the total number of ECTS credits)	30
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	90 (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	81
The number of hours of classes conducted in the field of study by teachers employed at the University as their primary workplace	S – 900
<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 the second-cycle studies, after the first semester, students have 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.:

The program of second-cycle studies assumes broadening and deepening students' knowledge in the field of food technology and human nutrition, acquired during the first-cycle studies. The profession of a food technologist requires demonstrating knowledge both in the field of food production, as well as its health safety, the presence of undesirable substances (allergens, contaminants). While educating students at the second-cycle studies, great emphasis is placed on the transfer of the latest and in-depth knowledge in the field of food technology and the need to constantly update it. It should be emphasized that there is a large selection of specialization courses and courses related to advanced techniques and technologies of food processing and human nutrition, which are implemented in an extended scope.

In the second-cycle program, students choose one of nine specialization technologies (*Food analysis, Health safety of food, Bioactive food ingredients, Biotechnology in food and human nutrition, Gastronomic technology, Technology of fruits, vegetables and mushrooms, Cereals technology, Meat technology, and Dairy technology*). Selected specialization subjects are carried out in the subsequent semesters of the second-cycle studies (1st, 2nd and 3rd), in the total number of 60 hours (including 20 hours of lectures, 36 hours of laboratory and auditorium exercises and 4 hours of field exercises). In addition, the following electives are offered in the second semester: *Elective 1 (Quality in the laboratory/Plant-based nutraceuticals/Exotic fruits and vegetables/Insects in food technology), Elective 2 (Traditional and regional food/Convenience food/Organic food/Food for special purposes) and Elective 3 (Alternative sources and techniques in food production /Functional food)*. In the 3rd

semester, three further electives are planned: *Elective 4 (Social communication/Career planning and knowledge of the labour market)*, *Elective 5 (Confectionery/Technology of plant-based fermented products/Technology of animal-based fermented products/ Food extrusion technology/Modern culinary methods)* and *Elective 6 (Nutritional prevention/Nutrition of athletes and physically active people/Nutrition in cardiovascular diseases/Interactions of food components)*. A foreign language is an additional course to choose from (*English/German/Russian/French*)