



SZKOŁA GŁÓWNA  
GOSPODARSTWA  
WIEJSKIEGO

## Trends in food and consumption

### Educational subject description sheet

#### Basic information

<b>Field of study</b> Food Science - Technology and Nutrition	<b>Didactic cycle</b> 2023/24	
<b>Speciality</b> -	<b>Subject code</b> NoZTNS_D.110K.64259f70711a6.23	
<b>Organizational unit</b> Faculty of Food Technology	<b>Lecture languages</b> english	
<b>Study level</b> first cycle (bachelor's degree)	<b>Mandatory</b> Elective subjects	
<b>Study form</b> full-time studies	<b>Block</b> Major subjects	
<b>Education profile</b> General academic	<b>Disciplines</b> Food technology and nutrition	
<b>Coordinator</b>	Katarzyna Świąder	
<b>Teacher</b>	Katarzyna Świąder, Sylwia Żakowska-Biemans	
<b>Period</b> Semester 5	<b>Examination</b> Pass with grade	<b>Number of ECTS points</b> 3
	<b>Activities and hours</b> Lecture: 30 Auditorium exercises: 15	

#### Goals

Code	Goal
C1	Various innovations have changed the systems and practices of food production, processing, distribution and consumption, as well as the way we eat and the impact on our health. The aim of the course is to provide knowledge and skills concerning trends in food production and consumption, as well as in the way of human nutrition, and their role in modernizing the food market and consumption.

## Subject's learning outcomes

Code	Outcomes in terms of	Effects	Examination methods
<b>Knowledge - Student knows and understands:</b>			
W1	the trends in food and nutrition and their role in modernising the food market and consumption	TN_K1_W08, TN_K1_W11	Project
<b>Skills - Student can:</b>			
U1	acquire, analyse and interpret information from a variety of sources necessary to understand how new trends/innovations in processing, food technology and consumption affect nutrient quality and quantity, product quality and consumer health through working independently or as part of a team	TN_K1_U04, TN_K1_U07, TN_K1_U08	Project
<b>Social competences - Student is ready to:</b>			
K1	exchange of knowledge and team/interdisciplinary work in the preparation and implementation of the project work	TN_K1_K01	Project

## Study content

No.	Course content	Subject's learning outcomes	Activities
1.	Participants of the classes will learn about the following issues: definition and classification of innovations, analysis and categorization of trends, innovations in food processing technologies, packaging materials, retail and food service formats, innovations in food production and food services, and sustainable development goals. As well as innovations in human consumption and nutrition aimed at reducing hunger and malnutrition, diet-related diseases, increasing food safety, and helping consumers to adopt a balanced diet and healthy lifestyle.	W1, U1, K1	Lecture, Auditorium exercises

## Course advanced

Activities	Methods of conducting classes
Lecture	Lecture
Auditorium exercises	Case study, Discussion, Brainstorm, Problem solving, Teamwork

Activities	Examination method	Percentage
Lecture	Project	50%
Auditorium exercises	Project	50%

<b>Activities</b>	<b>Credit conditions</b>
Lecture	Project. The pass mark is a positive mark. A credit - a total mark resulting from students' presentations (literature review, results of the work and their interpretation, summary), active participation in classes and timely completion of previously established tasks. A protocol for the assessment obtained by the student in the reports on the implementation of the successive stages of the project and the final report and its presentation.
Auditorium exercises	Project. The pass mark is a positive mark. A credit - a total mark resulting from students' presentations (literature review, results of the work and their interpretation, summary), active participation in classes and timely completion of previously established tasks. A protocol for the assessment obtained by the student in the reports on the implementation of the successive stages of the project and the final report and its presentation.

## Literature

### Obligatory

1. Advances in Food and Nutrition Research: Volume 45, Steve Taylor, 2002, Elsevier Science Publishing Co Inc.
2. Trends in Food Science & Technology, P. Finglas, An official journal of the European Federation of Food Science and Technology (EFFoST), and the International Union of Food Science and Technology (IUFoST)
3. Innovations in Food Packaging (Food Science and Technology International) 2nd Edition, Jung H. Han, 2013, Academic Press
4. Innovation in Healthy and Functional Foods, 1st Edition, Dilip Ghosh, Shantanu Das, Debasis Bagchi, R.B. Smarta, 2012, CRC Press

### Optional

1. Latest available scientific journals
2. Relevant scientific publications, including those of the lecturers

## Calculation of ECTS points

<b>Activity form</b>	<b>Activity hours*</b>
Lecture	30
Auditorium exercises	15
Preparing a report	30
Preparation of a multimedia presentation	10
<b>Student workload</b>	<b>Hours</b> 85
<b>Number of ECTS points</b>	<b>ECTS</b> 3

\* hour means 45 minutes

## Effects

Code	Content
TN_K1_K01	The graduate is ready to contact and exchange of experiences and knowledge with the experts in order to explore better solutions for particular problems connected to among others: food production, delivery chain, food storage and human nutrition
TN_K1_U04	The graduate can analyze and evaluate the existing solutions appropriate for the food economy, identify problems and opportunities for professional activity, search for new solutions, and ways of their implementation using modern tools, including experiments, analytical methods, computer simulations, information and communication techniques, and others
TN_K1_U07	The graduate can communicate with the surrounding using specialist terminology appropriate for the field of study, including taking part in a discussion on professional issues, also using a foreign language in the field relevant to the field of study, in accordance with the requirements set out for B2 level of the European System for the Description of Education Linguistic
TN_K1_U08	The graduate can plan, organize and carry out, independently or in a team, simple project tasks related to food production and evaluation, human nutrition, and consumer behaviour
TN_K1_W08	The graduate knows and understands rules and organization methods of the production and chain of food supply (planning, production organization, storage, distribution of food and food consumption in collective and individual nutrition) in accordance with the legal requirements of assurance of quality and food safety and the principles of sustainable development
TN_K1_W11	The graduate knows and understands economic, social, environmental, ethical, and legal conditions of food production and the principles of development of new products, distribution, and offering food to consumers, including basic concepts and principles in the field of protection of industrial property and copyright