

Business Plan in Food Technology – blending course Educational subject description sheet

Basic information

Field of study

Course Offer for exchange students - first degree studies (BA programmes)

Speciality

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Organizational unit

Course Offer for exchange students

Study level

first degree studies (BA programmes)

Study form

full-time studies

Education profile

General academic

Didactic cycle

2024/25

Subject code

PWMPWM1S D.A100000P.06395.24

Lecture languages

english

Mandatory

Elective subjects

Block

Basic subjects

Disciplines

Food technology and nutrition

Coordinator	Małgorzata Nowacka, Katarzyna Samborska
Teacher	Małgorzata Nowacka, Katarzyna Samborska

Period Winter semester	Examination Exam	Number of ECTS points
	Activities and hours Lecture: 24 Project exercises: 1	

Generated: 2024-09-17 01:21 1 / 4

Goals

Code	Goal
C1	The aim of the course is to broaden students' knowledge about business sustainability (sustainable supply chain management, circular economy and resource efficiency, sustainability in marketing and branding, sustainable product development and innovation, sustainable finance and investment, practical implementation of sustainability), value proposition (problem identification and solution formulation, customer needs analysis, market research insights, etc.), business models (value proposition and customer segmentation, consumer engagement and customer relationships, channels and distribution models, revenue streams and pricing strategies, etc.), marketing strategy (marketing metrics and key performance indicators, marketing plan development), feasibility and viability (costs), and business plan development.

Entry requirements

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Subject's learning outcomes

Code	Outcomes in terms of	Effects	Examination methods
Knowled	dge - Student knows and understands:		'
W1	statistical tools used to describe the impact of actions marketing		Test (written or computer based)
Skills - S	Student can:		'
U1	communicate effectively on specialist topics with diverse audiences, participate and conduct debates on professional issues, use a foreign language at the B2+ level of the Common European Framework of Reference for Languages in the field of food packaging and testing of materials intended for contact with food		Test (written or computer based)
Social c	ompetences - Student is ready to:		·
K1	is aware and understands the need for development in the field issues of the broadly understood food economy, he understands also the constant need to improve their professional qualifications in the development of innovative food products		Test (written or computer based)

Study content

No.	Course content	Subject's learning outcomes	Activities	
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1.	Business sustainability (sustainable supply chain management, circular economy and resource efficiency, sustainability in marketing and branding, sustainable product development and innovation, sustainable finance and investment, practical implementation of sustainability), value proposition (problem identification and solution formulation, customer needs analysis, market research insights, etc.), business models (value proposition and customer segmentation, consumer engagement and customer relationships, channels and distribution models, revenue streams and pricing strategies, etc.), marketing strategy (marketing metrics and key performance indicators, marketing plan development), feasibility and viability (costs), and business plan development.	W1, U1, K1	Lecture, Project exercises	
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Course advanced

Activities	Methods of conducting classes	
Lecture	E-learning - lecture part	
Project exercises	E-learning - exercises part	

Activities	Examination method	Percentage
Lecture	Test (written or computer based)	80%
Project exercises	Test (written or computer based)	20%

Activities	Credit conditions	
Lecture	test	
Project exercises	test	

Literature

Obligatory

- 1. Naeem, S., Lipton, S., & Huysen, T. v. (2021). Sustainable Food Production An Earth Institute Sustainability Primer. Columbia University Press.
- 2. Osterwalder, A., Pigneur, Y., Bernarda, G., & Smith, A. (2014). Value Proposition Design: How to Create Products and Services Customers Want. Wiley.
- 3. Osterwalder, A., & Pigneur, Y. (2010). Business Model Generation. John Wiley & Sons.
- 4. McKeever, M. P. (2019). How to Write a Business Plan (14th ed.). Nolo.

Calculation of ECTS points

Activity form	Activity hours*
Lecture	24
Project exercises	1

Generated: 2024-09-17 01:21 3 / 4

Preparation for the test	75
Student workload	Hours 100
Number of ECTS points	ECTS 4

^{*} hour means 45 minutes

Generated: 2024-09-17 01:21 4 / 4