POZNAN UNIVERSITY OF TECHNOLOGY

EUROPEAN CREDIT TRANSFER AND ACCUMULATION SYSTEM (ECTS)

pl. M. Skłodowskiej-Curie 5, 60-965 Poznań

COURSE DESCRIPTION CARD - SYLLABUS

Course name
Basics of knowledge about food safety

Course

Field of study	Year/Semester
Transport	3/6
Area of study (specialization)	Profile of study
	general academic
Level of study	Course offered in
First-cycle studies	Polish
Form of study	Requirements
full-time	elective

Number of hours

Lecture	Laboratory classes	Other (e.g. online)
30	15	
Tutorials	Projects/seminars	
0	0	

Number of credit points

2

Lecturers

Responsible for the course/lecturer:	Responsible for the course/lecturer:
dr inż. Natalia Idaszewska	

Prerequisites

The student has a basic general knowledge of food science and is able to use the concepts of the terminology of food commodity science. Student can work in an interdisciplinary team. Ability to lead a team and expand team knowledge.

Course objective

The aim of the course is to familiarize students with the basic issues related to the quality and safety assurance systems in the food economy and to develop the skills to use these systems in practice.

Course-related learning outcomes

Knowledge

The student has ordered and theoretically founded general knowledge in the field of key issues of technology and detailed knowledge in the field of selected issues in this discipline of transport engineering

Skills

The student is able to obtain information from various sources, including literature and databases (both

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in Polish and in English), integrate it properly, interpret it and critically evaluate it, draw conclusions, and comprehensively justify his/her opinion.

Student is able to assess - at least in a basic scope - various aspects of the risk associated with a transport project

Social competences

The student is aware of the importance of knowledge in solving engineering problems, knows examples and understands the causes of malfunctioning transport systems that have led to serious financial and social losses or to serious loss of health and even life

The student can think and act in an entrepreneurial way, incl. finding commercial applications for the created system, taking into account not only business benefits, but also social benefits of the conducted activity

The student correctly identifies and solves dilemmas related to the profession of a transport engineer

Methods for verifying learning outcomes and assessment criteria

Learning outcomes presented above are verified as follows:

Final test

Programme content

1. Basic concepts of physical, chemical and biological hazards of food.

2. Legal aspects related to quality assurance in the food economy.

3. Food labeling.

4. Good Practices in the production and transport of food.

6. HACCP system.

7. Food safety management system according to ISO 22000

Teaching methods

1. Lecture with multimedia presentation

2. Laboratories - solving tasks, designing food safety management systems, creating documentation for food quality management systems.

Bibliography

Basic

1. Hamrol A. Zarządzanie jakością z przykładami. PWN. Warszawa 2007

2. Wiśniewska M., Malinowska E., Zarządzanie jakością żywności. Systemy, koncepcje, instrumenty Wyd. Difin, Warszawa 2011

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Additional

Wawak S. Zarządzanie jakością. Podstawy, systemy, narzędzia. HELION, Gliwice 2011

Breakdown of average student's workload

	Hours	ECTS
Total workload	60	2,0
Classes requiring direct contact with the teacher	45	1,5
Student's own work (literature studies, preparation for laboratory classes/tutorials, preparation for tests/exam, project preparation) [1]	15	0,5

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[1] delete or add other activities as appropriate