

Rok akademicki:		Grupa przedmiotów:		Numer katalogowy:	
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Course title in Polish:	Bioaktywne składniki żywności			ECTS	1,0
Course title in English:	Bioactive food components				
Major:	Food Technology and Nutrition				
Coordinator name:	dr inż. Dorota Derewiaka				
Lecturer(s):	dr inż. Dorota Derewiaka, dr inż. Marta Ciecierska, dr inż. Anna Bzducha-Wróbel,				
Faculty/department:	Dodaj tekst				
Faculty for which course is offered:	Wydział Nauk o Żywności				
Status of the course:	a) facultative	b) level II year <kliknij aby wybrać rok>	c) full-time studies		
Didactic cycle:	kliknij aby wybrać semester	language: english			
The aims of the course:	The aim of the course is to broaden of the student knowledge about chosen food components that indicate positive or negative influence on human health and reduce content of undesired food substances				
Form of the course, number of hours:	a) Lectures : 12 hours; b) workshops with student's projects : 3 hours;				
Learning activities and teaching methods:	lectures, presentations of the projects				
Full course description:	Bioactive food components with positive and negative influence on human health (including chemical contaminants, such as environmental contaminants and contaminants formed during food production and processing). Microorganisms in food as a source of bioactive or hazardous compounds, the impact of their metabolites on human health.				
Prerequisite:	basic chemistry, microbiology and biology, nutrition				
Presuppositions:	Student has knowledge regarding the presence of certain bioactive components in foods and their influence of human body. Additionally student has knowledge how to process foodstuffs to reduce content of undesired food component in final food products.				
Learning outcomes:	01-know the influence of certain food components and microorganism on human health and how to reduce content of undesired food substances and project well balanced diet	02-know the sources of bioactive food components			
The way of verifying learning outcomes:	Learning outcomes 01- test Learning outcomes 02 – oral presentation of the project				
The way of learning outcomes documentation:	Written exam in English, printout of project				
The elements influencing the final note:	exam 50% and project (written version and oral presentation) 50%				
Place of course:	lectures rooms				
Literature:	<p>Literature:</p> <ol style="list-style-type: none"> 1. Plant Food Allergens. Mills E.N., Clare Red., Shewry , Peter R.. Blackwell Science, 2004. 2. Dutta P.C. Chemistry, analysis and occurrence of phytosterol oxidation products in foods. Phytosterol as functional food components and nutraceuticals. Marcel Dekker, New York, 2004. 3. Brain-Building Nutrition: How Dietary Fats and Oils Affect Mental, Physical, and Emotional Intelligence. Schmidt M.A., North Atlantic Books, Frog Ltd., 2006 4. Microbiology” Prescott Lansing M., Harley John P., Klein Donald A., McGraw, Hill Higher Education, Sixth Edition, 2005 5. Bioactive Compounds in Foods. John Gilbert (Ed). Blackwell Publishing Ltd., 2008. 6. Pesticide, Veterinary and other Residues in Food. David H. Watson (Ed). Woodhead Publishing., 2004. 				
Notices:					

Quantitative indicators characterizing the course:

Summary amount of hours in contact with teacher and individual work needed to reach the learning outcomes:	30 h
Summary amount of ECTS credits in direct contact with teacher:	0.5 ECTS
Summary amount of ECTS credits in practical classes:	0.5 ECTS

Compatibility table of the specific learning outcomes with the effects of the course:

No./Symbol of the learning outcomes	Learning outcomes:	Compatibility to the specific learning outcomes
01	know the influence of certain food components and microorganism on human health and how to reduce content of undesired food substances and project well balanced diet	K_W03, K_U04, K_W09, K_U05
02	know the sources of bioactive food components	K_W03, K_W014, K_U04, K_U05, K_K04, K_K05
03	Dodaj tekst	Dodaj tekst
04	Dodaj tekst	Dodaj tekst
05	Dodaj tekst	Dodaj tekst