

Rok akademicki:		Grupa przedmiotów:		Numer katalogowy:	
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Course title in Polish ¹⁾ :	Opakowania do żywności			ECTS	1,5
Course title in English: ³⁾	Food contact materials				
Major ⁴⁾ :	Food Technology and Human Nutrition				
Coordinator name ⁵⁾ :	Dr inż. Małgorzata Nowacka				
Lecturer(s) ⁶⁾ :	Dr inż. Małgorzata Nowacka				
Faculty/department ⁷⁾ :	Faculty of Food Sciences, Department of Food Engineering and Process Management				
Faculty for which course is offered ¹⁾ :	Faculty of Food Sciences				
Status of the course: ⁹⁾	Optional subject	Level II or III	stationary		
Didactic cycle ¹⁰⁾ :	fall	Language: English			
The aims of the course ¹²⁾ :	The aim of the course is to extend the students' knowledge about food contact materials (FCM), legal framework for FCM, methods of conducting overall migration from FCM and organoleptic assessment, active and intelligent materials and FCM hazards.				
Form of the course, number of hours ¹³⁾ :	a) lectures (10 h) b) workshops (3) c) presentations (1) d) seminars and discussions (1)				
Learning activities and teaching methods ¹⁴⁾ :	lectures, workshops, work in teams, presentations, seminars, discussions, consultations				
Full course description ¹⁵⁾ :	1. FCM the legal framework. 2. Migration from FCM and organoleptic assessment. 3. Declarations of compliance, traceability and GMP systems. 4. Active and intelligent materials. 5. Hazards from FCM.				
Prerequisite ¹⁶⁾ :	Basic knowledge of food contact materials.				
Presuppositions ¹⁷⁾ :	Basic knowledge of food contact materials.				
Learning outcomes ¹⁸⁾ :	01 – know the legal framework for FCM 02 – know methods of conducting overall migration from FCM and organoleptic assessment	03 – know documentation for FCM, know how checking compliance and traceability for FCM 04 – knows active and intelligent materials 05 – is able to describe hazards from FCM			
The way of verifying learning outcomes ¹⁹⁾ :	Exam written in English Presentation of the project in English				
The way of learning outcomes documentation ²⁰⁾ :	Exam written in English and presentations				
The elements influencing the final note ²¹⁾ :	Exam – 50% Project – 50%				
Place of course ²²⁾ :	Lectures room				
Literature:	1. Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC 2. Packages and foods. M.R.Baroni, L.Torri, 2012. 3. Active and Intelligent Food Packaging. A Nordic report on the legislative aspects. Fabech B., Hellstrøm T., Henrysdotter G., Hjulmand-Lassen M., Nilsson J., Rüdinger L., Sipiläinen-Malm T., Solli E., Svensson K, Thorkelsson A. E., Tuomaala V., TemaNord 2000:584, Nordic Council of Ministers, Copenhagen, 2000.				
Notices ²⁴⁾ :					

Quantitative indicators characterizing the course²⁵⁾ :

Summary amount of hours in contact with teacher and individual work needed to reach the learning outcomes:	45
Summary amount of ECTS credits in direct contact with teacher:	1,0 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 ²⁶⁾

No./Symbol of the learning outcomes	Learning outcomes:	Compatibility to the specific learning outcomes
01	know the legal framework for FCM	K_W16
02	know methods of conducting overall migration from FCM and organoleptic assessment	K_W03
03	know documentation for FCM, know how checking compliance and traceability for FCM	K_K05
04	knows active and intelligent materials	K_K03
05	is able to describe hazards from FCM	K_W12, K_U08, K_K01

The summary amount of time – allocation of ECTS²⁾:

<i>Lectures</i>	10
Workshops with student's projects	3
Consultations	7
<i>Presence during the exam</i>	2
<i>Exam preparation</i>	8
<i>Project preparation</i>	15
<i>Summary hours:</i>	45 h
<i>Summary ECTS:</i>	1,5 ECTS