

1.	Field of study	Food and Nutrition Biology
2.	Academic year of entry	2017/2018 (winter term)
3.	Academic year for which the revised course structure applies	—
4.	Level of qualifications/degree	second-cycle studies
5.	Degree profile	general academic
6.	Mode of study	full-time
7.	ISCED code	0511 (Biology)

A

No.	Module	E/C	form of teaching			Total ECTS	year 1						year 2							
			Total	L	O		semester 1			semester 2			semester 3			semester 4				
							L	O	E	L	O	E	L	O	E	L	O	E		
1	English classes	Z	30		30	2		30	2											
2	Digestive system of animals and humans	Z	30		30	2		30	2											
3	Diploma laboratory I	Z	120		120	8		120	8											
4	Diploma seminar I	Z	30		30	3		30	3											
5	Ecological aspects of nutrition and health	Z	30		30	2		30	2											
6	Nutriogenetics and nutriogenomics	E	45	25	20	3	25	20	3											
7	Special purpose foods and functional foods	Z	30		30	2		30	2											
8	Facultative modules - semester 1 i 2 *[see description below]	*	150	30	120	16	15	60	8	15	60	8								
9	Analytical methods in food quality assessment	Z	45		45	4					45	4								
10	Diploma laboratory II	Z	120		120	8					120	8								
11	Diploma seminar II	Z	30		30	3					30	3								
12	Humanist / social module	Z	30	30		3					30	3								
13	Physiology of nutrition	E	45		45	4					45	4								
14	Biophysics and bioenergetics of nutrition and food	Z	30	10	20	2							10	20	2					
15	Facultative modules - semester 3 *[see description below]	*	60	15	45	6							15	45	6					
16	Microbiology of food	E	45		45	4								45	4					
17	MSc laboratory I	Z	150		150	15									150	15				
18	MSc seminar I	Z	30		30	3									30	3				
19	Biochemistry of dietary supplements	Z	30		30	2													30	2
20	Bioethics	Z	30	15	15	2												15	15	2
21	Facultative modules - semester 4 *[see description below]	*	45	15	30	4												15	30	4
22	Food biotechnology	E	60		60	4													60	4
23	MSc laboratory II	Z	150		150	15													150	15
24	MSc seminar II	Z	30		30	3													30	3
TOTAL A:			1395	140	1255	120	40	350	30	45	300	30	25	290	30	30	315	30	315	30
TOTAL:			1395	140	1255	120	390	30	345	30	315	30	315	30	345	30	345	30	345	30
TOTAL							1395													

The study ends with the awarding of a Master's Degree in the field of Food and Nutrition Biology.

* Groups of modules

Facultative modules - semester 1 i 2

Description:				
W trakcie studiów II poziomu studenci wybierają moduły fakultatywne z listy modułów do wyboru. Studenci zapisują się w Dziekanacie lub elektronicznie na odpowiednie moduły. O uruchomieniu modułów w określonym semestrze decyduje Dziekan na podstawie zadeklarowanej liczby studentów.				
Modules:	E/C	L	O	ECTS
Histochemical detection of nutrients and secondary metabolites in plant cells and tissues	C	5	25	2
Anatomy of edible plant organs	C		30	2
Animal feeding in zoos	C		45	4
Applied mycology	C	10	20	2
Bioinformatics	C	15	45	4
Biological basis of human and animal behavior	C	15	15	2
Chronobiology and nutrition	C		30	2
Contemporary trends in human nutrition	C		30	2
Cytogenetic tests in food safety assessment	C	10	50	4
Eco food	C		30	2
Enterprise management systems	C	15	15	2
Enzymatic modification of food ingredients	C		45	4
Ethnobotany and ethnoecology	C	10	20	2
Food allergens	C		60	4
Food law	C		30	2
General endocrinology	C	20	40	4
GMO and animal and human nutrition	C		30	2
Immunology	C		45	4
Invertebrates in animal and human nutrition	C	10	20	2
Natural dyes, flavors and preservatives in food	C		30	2
Nutrition psychology	C		30	2
Pathophysiology of nutrition	C	15	30	4
Pests of food resources	C		45	4
Pet feeding	C		30	2
Physiological bases for medicament effects	C	15	30	4
Plants of the future - alternative vegetable sources of food	C	10	20	2
Plants under environmental stress	C	10	20	2
Role of fish in human life	C		45	2
Statistical methods in natural sciences	C	10	35	4
Theories of aging and cell death	C		30	2
Water and human health	C	10	20	2

Facultative modules - semester 3

Description:				
W trakcie studiów II poziomu studenci wybierają moduły fakultatywne z listy modułów do wyboru. Studenci zapisują się w Dziekanacie lub elektronicznie na odpowiednie moduły. O uruchomieniu modułów w określonym semestrze decyduje Dziekan na podstawie zadeklarowanej liczby studentów.				
Modules:	E/C	L	O	ECTS

Histochemical detection of nutrients and secondary metabolites in plant cells and tissues	C	5	25	2
Anatomy of edible plant organs	C		30	2
Animal feeding in zoos	C		45	4
Applied mycology	C	10	20	2
Bioinformatics	C	15	45	4
Biological basis of human and animal behavior	C	15	15	2
Chronobiology and nutrition	C		30	2
Contemporary trends in human nutrition	C		30	2
Cytogenetic tests in food safety assessment	C	10	50	4
Eco food	C		30	2
Enterprise management systems	C	15	15	2
Enzymatic modification of food ingredients	C		45	4
Ethnobotany and ethnoecology	C	10	20	2
Food allergens	C		60	4
Food law	C		30	2
General endocrinology	C	20	40	4
GMO and animal and human nutrition	C		30	2
Immunology	C		45	4
Invertebrates in animal and human nutrition	C	10	20	2
Natural dyes, flavors and preservatives in food	C		30	2
Nutrition psychology	C		30	2
Pathophysiology of nutrition	C	15	30	4
Pests of food resources	C		45	4
Pet feeding	C		30	2
Physiological bases for medicament effects	C	15	30	4
Plants of the future - alternative vegetable sources of food	C	10	20	2
Plants under environmental stress	C	10	20	2
Role of fish in human life	C		45	2
Statistical methods in natural sciences	C	10	35	4
Theories of aging and cell death	C		30	2
Water and human health	C	10	20	2

Facultative modules - semester 4

Description:

W trakcie studiów II poziomu studenci wybierają moduły fakultatywne z listy modułów do wyboru. Studenci zapisują się w Dziekanacie lub elektronicznie na odpowiednie moduły. O uruchomieniu modułów w określonym semestrze decyduje Dziekan na podstawie zadeklarowanej liczby studentów.

Modules:

E/C	L	O	ECTS
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Histochemical detection of nutrients and secondary metabolites in plant cells and tissues	C	5	25	2
Anatomy of edible plant organs	C		30	2
Animal feeding in zoos	C		45	4
Applied mycology	C	10	20	2
Bioinformatics	C	15	45	4
Biological basis of human and animal behavior	C	15	15	2
Chronobiology and nutrition	C		30	2
Contemporary trends in human nutrition	C		30	2
Cytogenetic tests in food safety assessment	C	10	50	4
Eco food	C		30	2
Enterprise management systems	C	15	15	2
Enzymatic modification of food ingredients	C		45	4
Ethnobotany and ethnoecology	C	10	20	2
Food allergens	C		60	4
Food law	C		30	2
General endocrinology	C	20	40	4
GMO and animal and human nutrition	C		30	2
Immunology	C		45	4
Invertebrates in animal and human nutrition	C	10	20	2
Natural dyes, flavors and preservatives in food	C		30	2
Nutrition psychology	C		30	2
Pathophysiology of nutrition	C	15	30	4
Pests of food resources	C		45	4
Pet feeding	C		30	2
Physiological bases for medicament effects	C	15	30	4
Plants of the future - alternative vegetable sources of food	C	10	20	2
Plants under environmental stress	C	10	20	2
Role of fish in human life	C		45	2
Statistical methods in natural sciences	C	10	35	4
Theories of aging and cell death	C		30	2
Water and human health	C	10	20	2

Legend

Each semester consists of 15 weeks

E/C - examination/course work

E - ECTS

L - lecture, O - all forms of teaching excluding lecture (practical classes, laboratory classes, discussion classes, seminar, proseminar, language classes, field practice, workshop, internship, tutoring)

Plan studiów zatwierdzony przez Radę Wydziału w dniu 26.05.2017 r.

Otrzymują:

1. Dział Kształcenia
2. Wydział Biologii i Ochrony Środowiska
3. Dziekanat

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(pieczęć i podpis Dyrektora Instytutu)

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(pieczęć i podpis Dziekana)