

Subject card

Subject name and code	Food analysis, PG_00103581						
Field of study	Environmental Protection						
Date of commencement of studies	October 2025		Academic year of realisation of subject		2027/2028		
Education level	Bachelor's studies		Subject group		Optional subject group		
Mode of study	full-time studies		Mode of delivery		at the university		
Year of study	3		Language of instruction		Polish		
Semester of study	6		ECTS credits		3.0		
Learning profile	academic		Assessment form				
Conducting unit							
Name and surname of lecturer (lecturers)	Subject supervisor		dr hab. Monika Paszkiewicz				
	Teachers						
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	0.0	0.0	45.0	0.0	0.0	45
	E-learning hours included: 0.0						
	Additional information: Laboratory exercises: performing experiments using analytical methods and instrumental / analysis of experimental results combined with discussion;						
	Consultations						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	45		8.0		22.0	75
Subject objectives	To introduce students with the basic techniques used in food analysis.						
	To introduce students with basic information about the chemical composition of food (main nutrients, food additives and food contamination).						
	To introduce students with the basics of calculations necessary for the correct interpretation of analysis results.						
	To develop the ability to independently select the appropriate analytical technique for a given purpose.						

Learning outcomes	Course outcome	Subject outcome	Method of verification
	[OŚL3_W02] Characterises the relationships and relationships between various disciplines of natural sciences and science, uses knowledge of mathematics, physics, chemistry and biology in the description of basic concepts, concepts and principles in environmental protection.	Student understands the main goals and importance of food analysis. Student knows and recognizes the main nutrients in food and food additives.	[SW2] presentation/project/paper/report [SW3] text preparation/written work
	[OŚL3_W05] Explains the course of natural and anthropopressional physical, chemical and biological processes and phenomena occurring in nature at various levels of matter organisation.	Student defines the sources and causes of food contamination with carcinogenic and/or mutagenic ingredients.	[SW2] presentation/project/paper/report [SW3] text preparation/written work
	[OŚL3_W08] Explains the mechanisms of economic and consumer pressure on the environment and recognises the possibilities of reducing it using the latest knowledge and scientific achievements.	Student understands basic issues related to food quality control and assessment.	[SW2] presentation/project/paper/report [SW3] text preparation/written work
	[OŚL3_W09] Describes the basic methods, techniques and tools that allow the rational use, shaping and restoration of natural resources.	Student knows and describes methods for determining the main nutrients and food additives.	[SW2] presentation/project/paper/report [SW3] text preparation/written work
	[OŚL3_W10] Describes the principles of environmental protection based on basic legal regulations and instruments of applying law in environmental protection and from the point of view of economy and management of environmental resources; enumerates general aspects of the economic activity of entities.	Student knows and describes the methods of food contamination determination and methods of detecting food adulteration.	[SW2] presentation/project/paper/report [SW3] text preparation/written work
	[OŚL3_K01] Behaves in a professional manner at all times; bears full responsibility for the actions taken relating to the protection of the environment and respects the principles of professional ethics and principles of intellectual honesty.	Student is responsible for the safety of his own and others' work: student knows how to proceed in states of danger; student is careful in dealing with chemicals; student is careful in dealing with measuring apparatus. Student respects the principles of professional ethics and principles of intellectual honesty in the field of food analysis.	[SK8] observation of student's independent or team work
	[OŚL3_U04] Uses specialist language in the discussion and properly uses the nomenclature in the field of environmental protection and individual disciplines related to it.	Student formulates opinions on issues related to food analysis Student assesses the results obtained using basic statistical tools.	[SU2] presentation/project/paper/report [SU3] text preparation/written work [SU8] observation of student's independent or team work
	[OŚL3_U01] Performs tasks under supervision and independently in the field of analysis of the natural environment and the functioning of natural and man-made natural systems.	Student demonstrates the ability to carry out determinations of basic food ingredients, selected food contaminants, detection of certain food adulterations by analytical and instrumental methods. Student follows established analytical procedures for determining food ingredients, food additives, etc.	[SU2] presentation/project/paper/report [SU3] text preparation/written work [SU8] observation of student's independent or team work
Subject contents	Laboratory: Preparation of food samples for proper analysis. Qualitative and quantitative analysis using chromatographic and spectroscopic techniques, such as: gas chromatography, high-performance liquid chromatography, thin-layer chromatography, UV/Vis spectroscopy, and titration methods. Practical application of selected sensory analysis methods to assess the quality of food products.		

Prerequisites and co-requisites	lack Convergent to: organic chemistry, analytical chemistry								
Assessment methods and criteria	<table><tr><th>Subject passing criteria</th><th>Passing threshold</th><th>Percentage of the final grade</th></tr><tr><td>sum of points from the written exam covering the scope of material covered during lectures and laboratory exercises, including an assessment of the student's activity during the lecture (max. 10%)</td><td>51.0%</td><td>100.0%</td></tr></table>	Subject passing criteria	Passing threshold	Percentage of the final grade	sum of points from the written exam covering the scope of material covered during lectures and laboratory exercises, including an assessment of the student's activity during the lecture (max. 10%)	51.0%	100.0%		
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Example issues/ example questions/ tasks being completed									
Work placement	Not applicable								

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