University of Gdańsk

Subject card

Subject name and code	Food and Nutrition Quality, PG_00179710		
Field of study	Finance and Accounting, Informatics and Econometrics, Management, Management of Healthcare Institutions, Sport Management		
Date of commencement of studies	October 2025	Academic year of realisation of subject	2025/2026
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	1	Language of instruction	Polish
Semester of study	2	ECTS credits	2.0
Learning profile	academic	Assessment form	credit
Conducting unit	Department of Strategic Development and Quality Science -> Faculty of Management -> Rector		
Name and surname of lecturer (lecturers)	Subject supervisor	dr inż. Ewa Malinowska	
	Teachers		

Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	15.0	0.0	0.0	0.0	0.0	15
	E-learning hours included: 0.0						

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	15	1.0	34.0	50

Subject objectives	To familiarize students with the issue of food product quality and civilization problems related to proper human nutrition.

Learning outcomes

Course outcome	Subject outcome	Method of verification
[IiEL3_W01] The student knows and understands to an advanced degree the nature and evolution of theories in management, quality sciences, economics, and finance, along with their place in the social sciences system —especially in applying informatics or statistics tools.	The student possesses advanced knowledge regarding key issues related to food product quality assurance and civilization-related health risks associated with improper nutrition.	[SW4] test/exam - oral or written
[ZISZL3_W01] The student has advanced knowledge of the discipline of management and quality sciences and understands its interrelationships with other social sciences.	The student possesses advanced knowledge regarding key issues related to food product quality assurance and civilization-related health risks associated with improper nutrition.	[SW4] test/exam - oral or written
[ZSSML3_W01] The student as advanced knowledge in the discipline of management and quality sciences and understands its interrelationship with other social sciences.	The student possesses advanced knowledge regarding key issues related to food product quality assurance and civilization-related health risks associated with improper nutrition.	[SW4] test/exam - oral or written
[FiRL3_W01] The student has advanced knowledge and understanding of the nature and evolution of management, quality, economics, and finance theories and their place in the social sciences system, particularly from the perspectives of finance and accounting.	The student possesses advanced knowledge regarding key issues related to food product quality assurance and civilization-related health risks associated with improper nutrition.	[SW4] test/exam - oral or written
[ZARZL3_W01] The student has advanced knowledge and understanding of the nature and evolution of management, quality sciences, economics, and finance theories, along with their place in the social sciences system — particularly their relevance to business decision-making.	The student possesses advanced knowledge regarding key issues related to food product quality assurance and civilization-related health risks associated with improper nutrition.	[SW4] test/exam - oral or written

Subject contents

1. The concept of food quality and nutrition.
2. The consumer’s role in shaping the quality of food and nutrition.
3. Food quality as a factor influencing consumer purchasing decisions.
4. The concept of a responsible and balanced diet.
5. Consumer attitudes in a market dominated by pseudo-quality dietary trends.
6. Food and nutrition quality in practice.

Prerequisites and co-requisites

Assessment methods and criteria

Subject passing criteria	Passing threshold	Percentage of the final grade
The exam is conducted on the University of Gdańsk Educational Platform. Alternatively: solving problem tasks or test.	51.0%	100.0%

Recommended reading

Basic literature	1. Berger S., "Prozdrowotne aspekty produkcji i konsumpcji żywności w XXI wieku. Żywienie człowieka i metabolizm.", PWN, Warszawa 2001 2. Kowalczyk S. "Bezpieczeństwo i jakość żywności", PWN, Warszawa 2016 3. Malinowska E. i inni, "Sustainable gastronomy - a model approach", Zeszyty Naukowe Politechniki Śląskiej. Organizacja i Zarządzanie, 2024, nr 193, s.63-76 4. Malinowska i inni "Sustainable student consumer - myth or reality?", Zeszyty Naukowe Uniwersytetu Ekonomicznego w Krakowie, 2023, nr 1 (999), s.47-64
Supplementary literature	Materials recommended by the instructor.
eResources addresses	

Example issues/ example questions/ tasks being completed

Work placement

Not applicable

Document generated electronically. Does not require a seal or signature.