

Subject card

Subject name and code	, PG_00188974						
Field of study	Finance and Accounting, Informatics and Econometrics, Management						
Date of commencement of studies	October 2025	Academic year of realisation of subject				2025/2026	
Education level	Bachelor's studies	Subject group					
Mode of study	part-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		dr inż. Ewa Malinowska				
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	8.0	0.0	0.0	0.0	0.0	8
	E-learning hours included: 0.0						
	eNauczanie source addresses: Moodle ID: 13395 Zarządzanie bezpieczeństwem żywności w praktyce https://mdl.ug.edu.pl/course/view.php?id=13395						
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	8	1.0	41.0	50		
Subject objectives	The aim of the course is to familiarise students with the types of food hazards and the practical possibilities of eliminating them.						
Learning outcomes	Course outcome	Subject outcome			Method of verification		
	[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 classifies and describes basic food hazards and explains how to eliminate them.			[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 classifies and describes basic food hazards and explains how to eliminate them.			[SW4] test/exam - oral or written		
	[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 classifies and describes basic food hazards and explains how to eliminate them.			[SW4] test/exam - oral or written		

Subject contents	Definition and origins of foods safety Types of food hazards A practical approach to eliminating food hazards		
Prerequisites and co-requisites			
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
Recommended reading	Test	51.0%	100.0%
	Basic literature	<p>Gawęcki, J., & Krejpcio, Z. (Red.). (2014). <i>Bezpieczeństwo żywności i żywienia</i>. Wydawnictwo Uniwersytetu Przyrodniczego w Poznaniu.</p> <p>Malinowska, E., & Szymańska-Brałkowska, M. (2021). Zapewnienie bezpieczeństwa żywności w gastronomii w dobie pandemii COVID-19 studium przypadku. <i>Problemy Jakości</i>, 53(2), 29. https://doi.org/10.15199/46.2021.2.1</p> <p>Niewczas-Dobrowolska, M. (2020). <i>Jakość i bezpieczeństwo żywności: Systemy postawy konsumentów</i>. Wydawnictwo Naukowe PTTŻ.</p> <p>Wiśniewska, M. Z., Malinowska, E., & Piekarska, K. (2018). Kultura bezpieczeństwa żywności w teorii i praktyce. <i>Problemy Jakości</i>, 50(11), 715. https://doi.org/10.15199/48.2018.11.1</p>	
	Supplementary literature	<p>Batt, C. A. (2016). Chemical and physical hazards in food. W C. A. Batt (Red.), <i>Reference module in food science</i>. Elsevier. https://doi.org/10.1016/B978-0-08-100596-5.03437-5</p> <p>Esposito, F., & Cirillo, T. (2024). Risk assessment of microbiological and chemical hazards in foods. <i>Foods</i>, 13(13), 1956. https://doi.org/10.3390/foods13131956</p> <p>Turlejska, H. (2003). <i>Zasady GHP/GMP oraz system HACCP jako narzędzia zapewnienia bezpieczeństwa zdrowotnego żywności: Poradnik dla przedsiębiorcy</i>. Fundacja Programów Pomocy dla Rolnictwa.</p> <p>Weinroth, M. D., Belk, A. D., & Belk, K. E. (2018). History, development, and current status of food safety systems worldwide. <i>Animal Frontiers</i>, 8(4), 915. https://doi.org/10.1093/af/vfy016</p>	
Example issues/ example questions/ tasks being completed	-		
Work placement	Not applicable		

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