

**Subject card**

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|--|---|--|---|-------------------------------------|--|---|-----|
| <b>Subject name and code</b>                       | Nutrition and Food Science - laboratory classes, PG_00201306  |  |   |                                     |  |   |     |
| <b>Field of study</b>                              | Aquaculture – Business And Technology   |  |   |                                     |  |   |     |
| <b>Date of commencement of studies</b>             | October 2026  | <b>Academic year of realisation of subject</b>           |   |                                     |  | 2027/2028   |     |
| <b>Education level</b>                             | Bachelor's studies  | <b>Subject group</b>                                     |   |                                     |  | Obligatory subject group in the field of study<br>Subject group related to practical vocational preparation |     |
| <b>Mode of study</b>                               | full-time studies   | <b>Mode of delivery</b>                                  |   |                                     |  | at the university   |     |
| <b>Year of study</b>                               | 2   | <b>Language of instruction</b>                           |   |                                     |  | Polish  |     |
| <b>Semester of study</b>                           | 4   | <b>ECTS credits</b>                                      |   |                                     |  | 2.0   |     |
| <b>Learning profile</b>                            | practical   | <b>Assessment form</b>                                   |   |                                     |  | credit  |     |
| <b>Conducting unit</b>                             | Laboratory of Aquaculture -> Department of Marine Biology and Biotechnology -> Faculty of Oceanography and Geography -> Rector  |  |   |                                     |  |   |     |
| <b>Name and surname of lecturer (lecturers)</b>    | Subject supervisor  |  | dr inż. Marcin Kuciński   |                                     |  |   |     |
|  | Teachers  |  |   |                                     |  |   |     |
| <b>Lesson types</b>                                | Lesson type   | Lecture  | Tutorial  | Laboratory                          | Project  | Seminar   | SUM |
|  | Number of study hours   | 0.0  | 0.0   | 30.0                                | 0.0  | 0.0   | 30  |
|  | E-learning hours included: 0.0  |  |   |                                     |  |   |     |
| <b>Learning activity and number of study hours</b> | Learning activity   | Participation in didactic classes included in study plan |   | Participation in consultation hours |  | Self-study  | SUM |
|  | Number of study hours   | 30   |   | 2.0                                 |  | 18.0  | 50  |
| <b>Subject objectives</b>                          | <ol style="list-style-type: none"> <li>1. Introducing students to inter-species differences in the feeding behavior of various fish species and their nutritional requirements.</li> <li>2. Familiarizing students with methods of feed production and composition.</li> <li>3. Explaining the varying nutritional requirements of fish for different stages of development.</li> </ol>   |  |   |                                     |  |   |     |
| <b>Learning outcomes</b>                           | Course outcome  |  | Subject outcome   |                                     | Method of verification   |   |     |
|  | [AKWAL3_W06] has an advanced understanding of techniques, research methods and tools used in aquaculture  |  | Students know and discuss techniques, research methods, and tools used in studies related to fish nutrition in aquaculture.   |                                     | [SW4] test/exam - oral or written  |   |     |
|  | [AKWAL3-K04] is ready to identify and recognize dilemmas connected with the profession and understands the need to improve professional competence  |  | The students are ready to identify and perceive dilemmas associated with future fish farming profession and understands the necessity of enhancing professional competencies. |                                     | [SK2] presentation/project/paper/report<br>[SK8] observation of student's independent or team work |   |     |
|  | [AKWAL3-U06] can apply basic techniques and technological processes related to the use of elements of the environment for practical purposes  |  | Students are able to apply basic techniques and technological processes related to fish feed production, utilizing environmental elements for practical purposes.             |                                     | [SU2] presentation/project/paper/report  |   |     |
| <b>Subject contents</b>                            | <ol style="list-style-type: none"> <li>1. Feeding with live feed in early stages of fish development,</li> <li>2. Feeding of salmonid fish,</li> <li>3. Feeding of cyprinid fish,</li> <li>4. Feeding of sturgeon and catfish,</li> <li>5. Fish diseases caused by improper feeding,</li> <li>6. Principles of formulating feed mixtures recipes,</li> <li>7. Innovative components used in fish feed production,</li> <li>8. Alternative protein and fat sources in fish feed production.</li> </ol> |  |   |                                     |  |   |     |

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| Prerequisites and co-requisites | Basic knowledge about the biology and physiology of fish. |   |                               |
| Assessment methods and criteria | Subject passing criteria                                  | Passing threshold   | Percentage of the final grade |
|                                 | Presentation with written elaboration                     | 51.0%   | 30.0%                         |
|                                 | Independent work - work cards                             | 51.0%   | 50.0%                         |
|                                 | Class participation - engagement in discussions           | 51.0%   | 20.0%                         |
| Recommended reading             | Basic literature  | <p>1. Lovell RT. Nutrition and Feeding Fish. 1989. Wyd. Van Nostrand Reinhold, New York.</p> <p>2. Goryczko K. 2008. Pstrągi. Chów i hodowla. Wyd. Instytut Rybactwa Śródlądowego Olsztyn.</p> <p>3. Wojda R. 2009. Karpie, Chów i hodowla. Wyd. Instytut Rybactwa Śródlądowego Olsztyn.</p> <p>4. Ryszard Kolman, 2010 - JESIOTRY. Chów i hodowla. Poradnik hodowcy. II wydanie, Rozszerzone i poprawione, Wyd. IRS,</p> <p>5. Halver J. 2003. Fish nutrition. Wyd. Academic Press. New York London,</p> <p>6. Wylęgarnictwo, podchowy ryb i zarybienia. Ed. Zakęsia, Zdzisława; Demska-Zakęś, Krystyna. Instytut Rybactwa Śródlądowego, Olsztyn 2016 (ISBN 978-83-60111-86-4),</p> <p>7. Monografia: Żywnienie ryb i inne problemy akwakultury. Wylęgarnia 2020.</p>  |                               |
|                                 | Supplementary literature                                  | <p>Articles on fish nutrition and aquaculture published in industry journals such as Aquaculture, Aquaculture International, Aquaculture Research, and Komunikaty Rybackie:</p> <p>1. Poczyczynski, P., &amp; Wozniak, M. (2013). Pasze sztuczne w żywieniu ryb. I. Pasze sztuczne w żywieniu ryb. I. Wprowadzenie. Komunikaty Rybackie, 3,</p> <p>2. Poczyczyński, P., &amp; Wozniak, M. (2013). Pasze sztuczne w żywieniu ryb. II. Zapotrzebowanie energetyczne ryb oraz wpływ temperatury na procesy trawienne i dawki pasz. Komunikaty Rybackie, 3,</p> <p>3. Poczyczynski, P., &amp; Wozniak, M. (2013). Pasze sztuczne w żywieniu ryb. III. Zapotrzebowanie na makroelementy białko i aminokwasy egzogenne. Komunikaty Rybackie, 3,</p> <p>4. Poczyczynski, P., &amp; Wozniak, M. (2013). Pasze sztuczne w żywieniu ryb. IV. Pozostałe makroelementy - lipidy i węglowodany. Komunikaty Rybackie, (6),</p> <p>5. Golez, N. V. (2002). Processing of feedstuffs and aquafeeds. In Nutrition in Tropical Aquaculture: Essentials of fish nutrition, feeds, and feeding of tropical aquatic species (pp. 125-147). Aquaculture Department, Southeast Asian Fisheries Development Center.</p> |                               |
|                                 | eResources addresses                                      |   |                               |

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| Example issues/<br>example questions/<br>tasks being completed | <ol style="list-style-type: none"> <li>1. Feeding strategies of fish,</li> <li>2. Basics of metabolic transformations dynamics in fish,</li> <li>3. Factors determining the energy requirements of fish,</li> <li>4. Energy requirements of fish,</li> <li>5. Energy balance of fish,</li> <li>6. Structure of the fish gastrointestinal tract,</li> <li>7. Length of the fish gastrointestinal tract,</li> <li>8. Development of the gastrointestinal system throughout the life of fish,</li> <li>9. Basics of the process of digestion and nutrient absorption in fish,</li> <li>10. Basics of enzymology of the digestion process in fish,</li> <li>11. Digestion of proteins, fats, carbohydrates, and nucleic acids in fish,</li> <li>12. Development of the enzymatic digestive apparatus in fish,</li> <li>13. Concepts of nutrition and feed science,</li> <li>14. Levels of intensification of fish production (feeding) in aquaculture,</li> <li>15. Fish feeding techniques,</li> <li>16. Methods for determining the frequency of fish feeding,</li> <li>17. When not to feed fish?</li> <li>18. Criteria for selecting fish feeds and assessing their quality,</li> <li>19. Feed conversion ratio (FCR) and fish growth rate,</li> <li>20. Micro- and macronutrients in fish diets,</li> <li>21. Importance of protein and its requirements in fish diets,</li> <li>22. Importance of lipids and their requirements in fish diets,</li> <li>23. Importance of carbohydrates and their requirements in fish diets,</li> <li>24. Importance of trace elements and their requirements in fish diets,</li> <li>25. Importance of vitamins and their requirements in fish diets,</li> <li>26. Functional additives in fish nutrition,</li> <li>27. Feed quality and its significance in aquaculture production,</li> <li>28. Basic classification and characteristics of anti-nutrients observed in feed components for fish,</li> <li>29. Characteristics of selected components for fish feed production,</li> <li>30. Basics of formulating feed mixtures,</li> <li>31. Digestibility of feed components,</li> <li>32. Amount of pollutants generated depending on the quality of feed components used,</li> <li>33. Methods of preliminary processing of feed components,</li> <li>34. Formation and stabilization of industrial feeds - technology of industrial feed production for fish,</li> <li>35. Methods of stabilizing aquafeeds and controlling their quality during production,</li> <li>36. Influence of starch addition on feed buoyancy.</li> </ol> |
| Work placement   | Not applicable   |

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