

Subject card

Subject name and code	Food and Nutrition Quality, PG_00208863						
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		2026/2027		
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	2		Language of instruction		Polish		
Semester of study	3		ECTS credits		2.0		
Learning profile	practical		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		10.0		25.0	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
	[ZSSML3_U13] The student can refer to the literature on the subject, substantively argue using the views of other authors and formulate conclusions.	Based on the literature, their own knowledge, and what they have learned during the lecture, students are able to answer questions regarding proper balanced nutrition and the selection of high-quality food products.	[SU4] test/exam - oral or written
	[FiRL3_K08] The student is aware of the need to supplement and expand the acquired knowledge and skills and strives to combine knowledge from different fields and disciplines of science interdisciplinarily.	Using the appropriate tools, their own beliefs, and the knowledge they have acquired, students are able to make choices related to a balanced diet and the selection of high-quality food products.	[SK4] test/exam - oral or written
	[FiRL3_U12] The student can refer to the literature on the subject, substantively argue using the views of other authors and formulate conclusions.	Based on the literature, their own knowledge, and what they have learned during the lecture, students are able to answer questions regarding proper balanced nutrition and the selection of high-quality food products.	[SU4] test/exam - oral or written
	[ZARZL3_U13] The student can refer to the literature on the subject, substantively argue using the views of other authors and formulate conclusions.	Based on the literature, their own knowledge, and what they have learned during the lecture, students are able to answer questions regarding proper balanced nutrition and the selection of high-quality food products.	[SU4] test/exam - oral or written
	[ZISZL3_U13] The student can refer to the literature on the subject, substantively argue using the views of other authors and formulate conclusions.	Based on the literature, their own knowledge, and what they have learned during the lecture, students are able to answer questions regarding proper balanced nutrition and the selection of high-quality food products.	[SU4] test/exam - oral or written
	[ZSSML3_K10] The student is aware of the need to supplement and expand the acquired knowledge and skills and strives to combine knowledge from different fields and disciplines of science interdisciplinarily.	Using the appropriate tools, their own beliefs, and the knowledge they have acquired, students are able to make choices related to a balanced diet and the selection of high-quality food products.	[SK4] test/exam - oral or written
	[ZISZL3_K12] The student is aware of the need to supplement and expand the acquired knowledge and skills and strives to combine knowledge from different fields and disciplines of science interdisciplinarily.	Using the appropriate tools, their own beliefs, and the knowledge they have acquired, students are able to make choices related to a balanced diet and the selection of high-quality food products.	[SK4] test/exam - oral or written
	[ZARZL3_K10] The student is aware of the need to supplement and expand the acquired knowledge and skills and strives to combine knowledge from different fields and disciplines of science interdisciplinarily.	Using the appropriate tools, their own beliefs, and the knowledge they have acquired, students are able to make choices related to a balanced diet and the selection of high-quality food products.	[SK4] test/exam - oral or written
	[liEL3_U12] The student can refer to the literature on the subject, substantively argue using the views of other authors and formulate conclusions.	Based on the literature, their own knowledge, and what they have learned during the lecture, students are able to answer questions regarding proper balanced nutrition and the selection of high-quality food products.	[SU4] test/exam - oral or written
	[liEL3_K07] The student is aware of the need to supplement and expand the acquired knowledge and skills and strives to combine knowledge from different fields and disciplines of science interdisciplinarily.	Using the appropriate tools, their own beliefs, and the knowledge they have acquired, students are able to make choices related to a balanced diet and the selection of high-quality food products.	[SK4] 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. Żywnienie 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		

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