



## Course syllabus – part A

## Beef Production

02S10-PWMK

ECTS: 4.00

CYCLE: 2024Z

## SUBJECT MATTER CONTENT

## TEACHING OBJECTIVE

Transmission and expansion of knowledge in the field of meat cattle breeding systems and the latest technologies of beef production, aimed at obtaining high quality cooked beef. Demonstration of relationships and interdependence between environmental factors and product quality, beef carcasses.

DESCRIPTION OF THE LEARNING OUTCOMES OF THE COURSE IN RELATION TO THE DESCRIPTION OF THE CHARACTERISTICS OF THE SECOND LEVEL LEARNING OUTCOMES FOR QUALIFICATIONS AT LEVELS 6-8 OF THE POLISH QUALIFICATION FRAMEWORK IN RELATION TO THE SCIENTIFIC DISCIPLINES AND THE EFFECTS FOR FIELDS OF STUDY:

## Symbols for outcomes related to the discipline:

R/ZRA\_P6S\_UW+++, R/ZRA\_P6S\_UU+, InzA\_P6S\_UW+++,  
R/ZRA\_P6S\_WG+++, R/ZRA\_P6S\_UO+, R/ZRA\_P6S\_KO+,  
R/ZRA\_P6S\_KK+

## Symbols for outcomes related to the field of study:

KA6\_WG7++, KA6\_UW8+, KA6\_UW9+, KA6\_WG8+,  
KA6\_UO1+, KA6\_UW5+, KA6\_UW1+, KA6\_UU1+,  
KA6\_UW2+, KA6\_UW14++, InzA\_P6S\_UW7+,  
InzA\_P6S\_UW5+, InzA\_P6S\_UW2+, KA6\_WG6+,  
InzA\_P6S\_UW3+, KA6\_KO2+, KA6\_KK2+

## LEARNING OUTCOMES:

## Knowledge:

- W1 – principles of cutting beef carcasses for culinary meat
- W2 – beef breeds of cattle used in the country
- W3 – principles of nutrition in connection with the fattening systems of beef cattle
- W4 – importance of grasslands in feeding beef cattle

## Skills:

- U1 – Use available sources of information to make a technological project on the production of culinary beef
- U2 – identify opportunities to increase the efficiency of cattle breeding and use, as well as the possibility of obtaining high-quality beef using various production technologies
- U3 – evaluate the quality of beef and the culinary suitability of individual cuts

## Social competence:

- K1 – recognize and resolve breeding, production and environmental dilemmas related to the use of cattle
- K2 – evaluate the economic side of beef production

## TEACHING FORMS AND METHODS:

Lecture(W1;W2;W3;W4;U1;K1):Lecture with multimedia presentation

## Legal acts specifying learning outcomes:

460/2019

Disciplines: animal science and fisheries

Status of the course:Fakultatywny

Group of courses:C - przedmioty specjalnościowe/związane z zakresem kształcenia

Code: ISCED 0811

Field of study:Animal Science

Scope of education:Animal Breeding and Management

Profile of education: General academic

Form of studies: full-time

Level of studies: first degree studies

Year/semester: 4/7

Types of classes: Lecture, Classes, Laboratory classes

## Number of hours in

semester:Lecture: 15.00, Classes: 22.00, Laboratory classes: 8.00

Language of instruction:Polish

Introductory subject: Cattle breeding I, Cattle breeding II, Animal nutrition and feed science

Prerequisites: Knowledge of the basics of livestock breeding and breeding. Knowledge of the rules of livestock nutrition and the factors affecting the effectiveness of cattle banding.

## Name of the organisational unit

conducting the course:Katedra Żywnienia Zwierząt, Paszoznawstwa i Hodowli Bydła

Person responsible for the realization of the course:dr inż. Paulina Pogorzelska-Przybytek

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## Additional remarks:

Classes(W1;W2;W3;W4;U2;K1;K2;):Multimedia presentations, videos, practical tasks, laboratory exercises, a trip to the facility holding cattle.

Laboratory classes(W1;U1;U3;):

### FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:

Lecture (Written exam) - The exam includes test questions (15-20) and open questions (3-5) from the scope of the material presented in the classes. Count with at least 60% of the correct answers. -

Classes (Colloquium test) - The positive evaluation of the subject is determined by the number of points obtained from the score (>50% of the maximum score): dst 51-60%, dst plus 61-70%, db 71-80%, db plus 81-90%, bdb 91-100%) -

Classes (Evaluation of the work and cooperation in the group) - Assessment of practical laboratory exercises on the basis of evaluation of work and collaboration in a group and knowledge acquired from lectures and auditorium practices. -

Classes (Write-up) - Exercises (Report) - Overview of practical tasks during the semester, overview of part of the practical exercises. A written report of the field trip to the beef production facility, covering the whole of the production in question in the visited facility and the student's own observations. -

Classes (Project) - Preparation of a project on the technology for the breeding and use of beef for the production of cooked beef. Development of technological assumptions - planning of the production cycle. -

Classes (Presentation) - Multimedia presentation of the substantive content of the subject.

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### BASIC LITERATURE:

1. Litwińczuk Z., Szulc T. (red.), *Hodowla i użytkowanie bydła*, Wyd. PWRiL W-wa., R. 2005
2. Grodzki H. (red.), *Chów bydła mięsnego*, Wyd. wyd. Wielkopolskie Wydawnictwo Rolnicze, Poznań., R. 2009

### SUPPLEMENTARY LITERATURE:

1. Wajda S. (red.), *Produkcja i rynek wołowiny w Polsce*, Wyd. Dom Wydawniczy Pro Agricola, W-wa, R. 2017
2. Kwartalnik PZHiPBM, *Bydło Mięsne*, Wyd. Polski Związek Hodowców i Producentów Bydła Mięsnego, R. 2023

## Detailed description of ECTS credits awarded - part B

**02S1O-PWMK**

**ECTS: 4.00**

**CYCLE: 2024Z**

### Beef Production

The number of ECTS credits awarded consists of:

1. Contact hours with the academic teacher:

- participation in: Lecture	15.0 h
- participation in: Classes	22.0 h
- participation in: Laboratory classes	8.0 h
- consultation	1.0
Total:	46.0 h.

2. Independent work of a student:

23.00 h  
15.00 h  
20.00 h

Total: 58.0 h

contact hours + independent work of a student Total: 104.0 h

1 ECTS credit = 25-30 h of an average student's work, number of ECTS credit =  $104.0 \text{ h} : 26.0 \text{ h/ECTS} = 4.00$  ECTS on average:  
4.0 ECTS

- including the number of ECTS credits for contact hours with the direct participation of an academic teacher: 0,00 ECTS points,

- including the number of ECTS credits for hours of independent work of a student: