

**Eco food****ECTS: 1.00****SUBJECT MATTER CONTENT****CLASSES**

Assessment of the quality of organic food with the use of selected methods. Organic food storage research. Strengths and weaknesses of selected organic products compared to similar products produced in a conventional manner. Consumer awareness of organic food and its quality. Labeling of organic products. Influence of production and storage conditions on the quality of organic food. The use of modern methods of food sensory analysis in the quality assessment of selected organic products.

**LECTURE**

Organic farming. National law and EU law on organic food. The conditions of organic animal breeding and the impact on the quality and safety of animal products. The influence of organic farming on the features of food of animal origin. Certification of organic farms.

**TEACHING OBJECTIVE**

Acquainting students with issues related to production conditions and the broadly understood quality of organic food.

**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/WA\_P7S+++

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

B.U18. +, C.U3. +, B.W20. +, K.2.+, K.11.+, K.4.+, B.W21. +, B.W17. +, K.5+, C.W2. +, C.U2. +

**LEARNING OUTCOMES:****Knowledge:**

W1 – He knows the basics of organic farming. He knows the national and EU law on organic food. He knows the strengths and weaknesses of organic production. He knows the conditions of ecological animal breeding and their influence on the broadly understood quality of animal products. He knows the rules of proper supervision over the production of food of animal origin and its importance in the protection of consumer health.

**Skills:**

U1 – Can evaluate the quality of organic food using selected methods. He can perform storage tests of organic food and interpret the results of the research. Can assess the correctness of the labeling of organic products. He can use modern methods of food sensory analysis in assessing the quality of organic products.

**Legal acts specifying learning outcomes:****682/2020****Disciplines:** Veterinary science**Status of the course:** Fakultatywny**Group of courses:** B - przedmioty kierunkowe**Code:** ISCED 0841**Field of study:** Veterinary Medicine**Scope of education:****Profile of education:** General academic**Form of studies:** full-time**Level of studies:** uniform master's studies**Year/semester:** 5/10**Types of classes:** Classes, Lecture**Number of hours in****semester:** Classes: 10.00, Lecture: 5.00**Language of instruction:** Polish**Introductory subject:** Microbiology, Toxicology, Hygiene of Slaughter Animals and Meat, Practice in Veterinary Inspection I, Hygiene of Products of Animal Origin (first semester)**Prerequisites:** Knowledge of the issues raised during the implementation of introductory subjects. No aversion to animal products.**Name of the organisational unit conducting the course:** Katedra Weterynaryjnej Ochrony Zdrowia Publicznego**Person responsible for the realization of the course:** dr wet. Małgorzata Gomółka-Pawlicka**e-mail:** malgorzata.gomolka-pawlicka@uwm.edu.pl**Additional remarks:** -

**Social competence:**

K1 – It is ready to cooperate with representatives of other professions to protect the consumer's health and is guided by the principles of professional ethics. It is ready to influence the raising of consumer awareness about organic food and its quality. Shows tolerance for attitudes and behaviors resulting from different social and cultural conditions. He understands the need to expand his knowledge and improve skills in the field of modern methods used in the assessment of the quality of organic food.

**TEACHING FORMS AND METHODS:**

Classes(W1;U1;K1;):Exercises in the sensory lab Exercises in the computer lab teamwork  
Lecture(W1;U1;K1;):Lecture with multimedia presentation

**FORM AND CONDITIONS OF VERIFYING LEARNING OUTCOMES:**

Classes (Colloquium practical) - Assessment of work and cooperation in a team: - planning, preparation and carrying out of the experiment (testing selected aspects of the quality of organic products and their equivalents produced in a conventional manner) - the submission of the test report - preparation of research results in the form of presentations and their presentation with interpretation and participation in the discussion. During the final pass, not less than 65% of the possible points should be obtained. The grading of grades is based on the established score thresholds, i.e. assigning the grade to a specific range percentage of points possible. These thresholds are as follows: 94-100%, grade: very good (5.0); 87-93%, good plus (4.5); 80-86%, evaluation: good (4.0); 73-79%, grade: sufficient plus (3.5); 66-72%, evaluation: satisfactory (3.0); 65%, assessment: insufficient (2.0). The student may take the final credit twice. In the event of a top-down suspension of classroom classes and the need for distance learning, the methods of verifying the achievement of learning outcomes declared in the syllabus, i.e. the forms of passing the exam and exercises, may change in a manner appropriate to the situation. -  
Lecture (Colloquium practical) - -

**BASIC LITERATURE:**

1. Kowalczyk Stanisław, *"Bezpieczeństwo i jakość żywności"*, Tom 1, Wyd. Wydawnictwo Naukowe PWN, R. 2016, s. 416

**SUPPLEMENTARY LITERATURE:**