



## Quality and safety of Polish traditional food

ECTS: 1.00

### SUBJECT MATTER CONTENT

#### LECTURE

Polish traditional foods today and in the past. Traditional food distinctive of the particular regions of Poland. Honey as a therapeutic substance. Risks to human health as a result of consumption honey of poor quality .

#### CLASSES

Types and quality of traditional native products in comparison to European products. Legal considerations associated with the production and distribution of traditional products. Mandatory and voluntary food quality systems in manufacturing and production food with traditional methods. Strengths and weaknesses of traditional Polish foods. Quality evaluation of selected traditional products. The requirements of Polish law and EU law regarding the entry of honey on the list of traditional products. Traditional varieties of honey in Poland (characteristics of the variety, method of harvesting, regionalization). Veterinary supervision and controlling of FBO's manufacturing traditional honey.

#### TEACHING OBJECTIVE

Acquiring knowledge and skills resulting from the proper understanding of the specificity of food production produced with traditional methods and the conditions that should be met in order to obtain a safe product. The subject in the proposed form, by extending the knowledge about the types, quality, conditions of production and distribution of Polish traditional products, will enable the future veterinarian to better understand difficult issues related to the safety of production of various types of food of animal origin.

#### 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.W16. +, B.U18. +, K.1.+ , A.U15. +, B.W13. +, B.U17. +, K.5+, B.U22. +, K.11.+, B.W21. +, B.W17. +, A.U10. +, K.8.+

#### LEARNING OUTCOMES:

##### Knowledge:

W1 – The student knows the rules of functioning of the Veterinary Inspection, also in the aspect of animal health. The student knows the rules of consumer health protection provided by the proper supervision of the production of foodstuffs of animal origin. The student knows the rules of food law. The student knows the concepts of intellectual

**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:** Lecture, Classes  
**Number of hours in semester:**Lecture: 5.00, Classes: 10.00  
**Language of instruction:**Polish  
**Introductory subject:** Hygiene of slaughter animals and meat, Milk hygiene, Hygiene of animal origin products  
**Prerequisites:** Knowledge of introductory subjects

**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, dr hab. wet. Joanna Wojtacka, prof. UWM  
**e-mail:**  
joanna.wojtacka@uwm.edu.pl  
malgorzata.gomolka-pawlicka@uwm.edu.pl

**Additional remarks:** lack

property protection, including recipes of regional and traditional products. The student knows the rules of animal nutrition, taking into account species and age differences.

#### **Skills:**

U1 – The student can perform basic microbiological diagnostics. The student can assess the quality of animal products. The student can estimate the risk of chemical and biological hazards in food of animal origin. The student can work in a multidisciplinary team. The student can perform pre and post-mortem inspection.

#### **Social competence:**

K1 – The student is ready to demonstrate responsibility for decisions made towards people, animals and the natural environment. The student is ready to draw conclusions from his/her own measurements or observations. The student is ready to deepen his/her knowledge and skills in the field of food safety. The student is ready to cooperate with representatives of other professions in the field of public health protection.

#### **TEACHING FORMS AND METHODS:**

Lecture(W1;U1;K1;):Lecture with multimedia presentation

Classes(W1;U1;K1;):Laboratory practical classes: Types and quality of native traditional products compared to European ones. Quality assessment of selected traditional products. Project based practical classes: Compulsory and voluntary quality systems of food produced with traditional methods. Seminar practical classes: Legal conditions related to the production and distribution of traditional products. Requirements of Polish and EU law related to entering honey on the list of traditional products

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

Lecture (Colloquium test) - In order to pass the final test one should obtain not less than 65% of the possible points. The grading is based on established score thresholds, i.e. assigning grades to a specific percentage of points that can be obtained. These thresholds are as follows: 94-100%, grade: very good (5.0); 87-93%, grade: good plus (4.5); 80-86%, grade: good (4.0); 73-79%, grade: sufficient plus (3.5); 66-72%, grade: satisfactory (3.0); 65%, grade: insufficient (2.0). The student may attempt to correct the test 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 practical classes, may change in a manner appropriate to the situation. -

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#### **BASIC LITERATURE:**

1. Bilska B., *Perspektywy rozwoju produktów regionalnych i tradycyjnych*, Wyd. Instytut ekonomiki rolnictwa i gospodarki żywnościowej Państwowy instytut Badawczy, Warszawa, R. 2008
  2. Borowski J., *Żywność tradycyjna – wczoraj, dziś, jutro*, Wyd. Materiały konferencyjne: Meat in technology and human nutrition. Poznań, R. 2010
  3. Kędzia B., Hołderna-Kędzia E., *Miód. Skład i właściwości biologiczne*, Wyd. Przedsiębiorstwo Wydawnicze Rzeczpospolita SA, Warszawa., R. 2008
1. <https://doi.org/10.2903/j.efsa.2016.4590>

#### **SUPPLEMENTARY LITERATURE:**