Course title:	Modern trends in food chemistry
Course title in Polish:	Współczesne trendy badawcze w chemii żywności
Course for discipline:	Food technology and nutrition

Semester:	4	**Status of course:**	faculty	**Language:**	English
Academic year:		**Catalog number:**			

Coordinator of course:	Dr hab. Ewa Ostrowska-Ligęza prof. SGGW	
Lecturer od course:	dr hab. J. Bryś prof. SGGW, dr hab. A. Fabiszewska, dr inż. J. Małajowicz, dr hab. E. Ostrowska-Ligęza prof. SGGW, dr hab. M. Wirkowska-Wojdyła prof. SGGW	
Executing unit:	Institute of Food Sciences, Departament of Chemistry	
Ordering unit:	Doctoral School SGGW	
Assumptions, goals and description of the course:	Presentation of selected and currently important issues in food chemistry and their practical application on examples of research conducted at the Department	
Didactic form, number of hours:	Laboratory classes, 10 hours	
Teaching methods:	Laboratory classes, conducting an experiment, solving a problem, consultations, discussion.	
Limit of people in the group:	16 persons	
Learning outcomes		
KNOWLEDGE - the graduate knows and understands:	**SKILLS - the graduate is able to:**	**COMPETENCES - the graduate is ready to:**
To the extent enabling to revise the existing pradigms in the field/discipline - the world achievments, gathering theoretical background as well as general and selected detailed issues	Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline	Critically evaluate the achievments in the field/discipline represented
Major general development trends in the field/discipline		Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect
		Support the ethos of scientific circles and conduct independent research
The method of verification of learning outcomes:	Assessment in the form of a written test and report on classes, grade resulting from observations during classes	
Form of documentation of achieved learning outcomes:	Lists of doctoral students with grades from tests and reports	
Elements and weights of the final grade:	Assessment in the form of a written test – 60%; assessment of written reports from laboratory classes – 40%	
Place of the course:	Chemistry laboratories	
Basic and supplementary literature		
1. Food Chemistry Fahrettin Gogus, 2006.; 2. Calorimetry in Food Processing. Analysis and Design of Food Systems, G. Kaletunc, Wiley-Blackwell 2009; 3. Chemistry for Biologists, Reed David, 2013; 4. Food Chemistry Belitz H.-D, Grosch W., Schieberle P., 2004; 5. Calorimetry, W. Zielenkiewicz, 2008.		
Comments:	no	

Estimated number of hours of work of the doctoral student necessary to achieve the assumed learning outcomes:	10

Leraning outcomes reference to the second degree characteristics of the National Qualification Framework (level 8) covering doctoral competences:		
Symbol:	**Learning outcomes:**	**8 level NQF**
SD1_KW01	To the extent enabling to revise the existing pradigms in the field/discipline - the world achievments, gathering theoretical background as well as general and selected detailed issues	P8S_WG
SD1_KW02	Major general development trends in the field/discipline	P8S_WG
SD1_KU05	Carry out critical assessment of the scientific research findings and expert activities and their contribution to the knowledge development in the field/discipline	P8S_UW
SD1_KK01	Critically evaluate the achievments in the field/discipline represented	P8S_KK
SD1_KK03	Recognise knowledge in solving cognitive and practical problems characteristic for the area of research (field/discipline) and in an interdisciplinary aspect	P8S_KK
SD1_KK08	Support the ethos of scientific circles and conduct independent research	P8S_KR