



## Subject card

Subject name and code	Facts and myths about food - from a story that kills you to smartphones, PG_00057828						
Field of study	Civil Engineering, Environmental Engineering, Materials Engineering, Informatics, Mathematics, Transport, Management, Management, Materials Engineering, Management, Economic Analytics, Economic Analytics, Space and Satellite Technologies, Automatic Control, Cybernetics and Robotics, Ocean Engineering, Green Technologies, Green Technologies, Coastal and Offshore Engineering, Mechatronics, Ocean Engineering, Mechanical Engineering, Materials Engineering, Space and Satellite Technologies, Coastal and Offshore Engineering, Ocean Engineering, Transport and Logistics, Ocean Engineering						
Date of commencement of studies	February 2021	Academic year of realisation of subject			2021/2022		
Education level	second-cycle studies	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	general academic profile	Assessment form			assessment		
Conducting unit	Department of Chemistry, Technology and Biochemistry of Food -> Faculty of Chemistry						
Name and surname of lecturer (lecturers)	Subject supervisor		dr inż. Paweł Filipkowski				
	Teachers		dr inż. Paweł Filipkowski				
Lesson types and methods of instruction	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	30.0	0.0	0.0	0.0	0.0	30
	E-learning hours included: 0.0						
'21/'22 Fakty i mity na temat żywności – od historii, która zabija po kanapowców-smartfonowców [PG_00057828] - Moodle ID: 22806 <a href="https://enauczanie.pg.edu.pl/moodle/course/view.php?id=22806">https://enauczanie.pg.edu.pl/moodle/course/view.php?id=22806</a>							
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	30	2.0	18.0	50		
Subject objectives	The aim of the course is to familiarize students with the influence of progress in the development of food production on the shaping of the course of human history.						
Learning outcomes	Course outcome		Subject outcome		Method of verification		
	[K7_K71] is able to explain the need to apply knowledge from humanistic, social, economic or legal sciences in order to function in a social environment		is able to apply knowledge of the humanities or social sciences, economic or legal to solve problems related to the production and consumption of food		[SK1] Assessment of group work skills		
	[K7_W71] has general knowledge in humanistic, social, economic or legal sciences, including their fundamentals and applications		has general knowledge in the field of humanities or social or economic sciences or law covering their basics and applications related to the production and consumption of food		[SW2] Assessment of knowledge contained in presentation [SW3] Assessment of knowledge contained in written work and projects		
	[K7_U71] is able to apply knowledge from humanistic, social, economic or legal sciences in order to solve problems		can explain the need to use knowledge in the field of humanities or social or economic or legal sciences in functioning in a social environment based on various modes of food production and consumption		[SU1] Assessment of task fulfilment [SU2] Assessment of ability to analyse information		
Subject contents	From nomadism to GMOs. 200,000 years without a refrigerator. Hunger and improper eating - the greatest genocides in human history. The functioning and development of mankind is possible thanks to the fruits of the greatest revolution in history: agriculture. Economic, social, political, moral and ethical changes that followed the development of agriculture. The technological aspect of the development of food production. Exquisite French cuisine as a requirement of the times of poverty. The social context of food in religion and secular diets and diets with a second bottom. Grapefruit and peanuts can kill at times. Coffee, cocoa what do we need overseas food for. Fat that kills. What about that sugar? Do we need supplements? Microbiota - is it more of us? Clean water, clean air. Plastic, plastic, plastic Carbon footprint. Protein Quality Index. Genetically Modified Organisms (GMOs) of yesterday and today and in the future. GMOs are not only grains for feed, modern biotechnology. Couch drivers, smartphones - new paths from field to table						

Prerequisites and co-requisites	<p>The attitude of mutual tolerance in relation to the views presented.</p> <p>Classes will be conducted in the so-called "gamification" formula. You will be able to earn points for: essay / presentation (main component), completing on-line quizzes, attendance at lectures, facing a surprise / challenge task and activity consisting in speaking and presenting your opinion along with its substantive defense in class.</p>		
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	Attendance + Essay / Presentation	60.0%	100.0%
Recommended reading	Basic literature	<p>Historia żywności. Jak żywność zmieniła świat., B.W. Higman, Wydanie: Warszawa, 2012, ISBN: 9788361182924</p> <p>Mity medyczne, które mogą zabić T1+T2+T3 K. Świątkowska, Wyd. Eureka 2016, ISBN:9788380790872</p>	
	Supplementary literature	<p>"Bioetyka dla wszystkich" Michele Aramini Wydawnictwo: Espe Wydanie: Kraków 2011 ISBN: 9788374823883</p>	
	eResources addresses		
Example issues/ example questions/ tasks being completed	The influence of food pyramid models in the process of shaping ethical attitudes of societies.		
Work placement	Not applicable		