

## Subject card

| Subject name and code                       | Facts and myths about food - from a story that kills to 'couch potatoes' and smartphones, PG_00065181   |  |  |                                     |        |  |            |     |  |
|---|---|--|--|-------------------------------------|--------|--|------------|-----|--|
| Field of study                              | Technical Physics   |  |  |                                     |        |  |            |     |  |
| Date of commencement of studies             | February 2024   |  | Academic year of realisation of subject  |                                     |        | 2024/2025  |            |     |  |
| Education level                             | second-cycle studies  |  | Subject group  |                                     |        |  |            |     |  |
| Mode of study                               | Full-time studies   |  | Mode of delivery   |                                     |        | e-learning   |            |     |  |
| Year of study                               | 1   |  | Language of instruction  |                                     |        | Polish   |            |     |  |
| Semester of study                           | 2   |  | ECTS credits   |                                     |        | 2.0  |            |     |  |
| Learning profile                            | general academic profile  |  | Assessment form  |                                     |        | assessment   |            |     |  |
| Conducting unit                             | Department of Chemi   | partment of Chemistry, Technology and Biochemistry of Food -> Faculty of Chemistry |  |                                     |        |  |            |     |  |
| Name and surname                            | Subject supervisor  | dr inż. Paweł Filipkowski  |  |                                     |        |  |            |     |  |
| of lecturer (lecturers)                     | Teachers  |  | dr inż. Paweł Filipkowski  |                                     |        |  |            |     |  |
| Lesson types and methods                    | Lesson type   | Lecture  | Tutorial   | Laboratory                          | Projec | t  | Seminar    | SUM |  |
| of instruction                              | Number of study hours   | 30.0   | 0.0  | 0.0                                 | 0.0    |  | 0.0        | 30  |  |
|   | E-learning hours inclu  | uded: 30.0   | •  |                                     |        |  |            |     |  |
|   | Additional information: The classes will be conducted in a so-called gamification formula. Points can be earned for: essay/ presentation (main component), completing online quizzes, attending lectures, facing a surprise task/ challenge, and activity consisting of speaking up and presenting one's opinion along with its substantive defense during classes.   |  |  |                                     |        |  |            |     |  |
| 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                                 |        |  |            | 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.  |  |  |                                     |        |  | nt of food |     |  |
| 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  |  | can explain the need to use knowledge from the humanities or social sciences or economics or law in functioning in a social environment            |                                     |        | [SK4] Assessment of communication skills, including language correctness |            |     |  |
|   | [K7_U71] is able to apply knowledge from humanistic, social, economic or legal sciences in order to solve problems  |  |  |                                     |        | [SU3] Assessment of ability to use knowledge gained from the subject     |            |     |  |
|   | [K7_W71] has general knowledge in humanistic, social, economic or legal sciences, including their fundamentals and applications   |  | has general knowledge in the field<br>of humanities or social or<br>economic or legal sciences,<br>including their foundations and<br>applications |                                     |        | [SW2] Assessment of knowledge contained in presentation                  |            |     |  |
| 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 |  |  |                                     |        |  |            |     |  |

Data wygenerowania: 28.10.2024 14:14 Strona 1 z 2

| Prerequisites and co-requisites                                | The attitude of mutual tolerance in relation to the views presented.  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. |   |                               |  |  |  |  |
|--|--|---|-------------------------------|--|--|--|--|
|  |  |   |                               |  |  |  |  |
| 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   | Historia żywności. Jak żywność zmieniła świat., B.W. Higman, Wydanie: Warszawa, 2012, ISBN: 9788361182924  Mity medyczne, które mogą zabić T1+T2+T3 K. Świątkowska, Wyd. Eureka 2016, ISBN:9788380790872                      |                               |  |  |  |  |
|  | Supplementary literature   | "Bioetyka dla wszystkich" Michele Aramini Wydawnictwo: Espe<br>Wydanie: Kraków 2011 ISBN: 9788374823883   |                               |  |  |  |  |
|  | eResources addresses   | Adresy na platformie eNauczanie: '21/'22 Fakty i mity na temat żywności – od historii, która zabija po kanapowców-smartfonowców [PG_00057828] - Moodle ID: 22806 https://enauczanie.pg.edu.pl/moodle/course/view.php?id=22806 |                               |  |  |  |  |
| Example issues/<br>example questions/<br>tasks being completed | The influence of food pyramid models in the process of shaping ethical attitudes of societies.   |   |                               |  |  |  |  |
| Work placement   | Not applicable   |   |                               |  |  |  |  |

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Data wygenerowania: 28.10.2024 14:14 Strona 2 z 2