



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 Chemistry, Technology and Biotechnology of Food -> Faculty of Chemistry						
Name and surname of lecturer (lecturers)	Subject supervisor	dr inż. Paweł Filipkowski					
	Teachers	dr inż. Paweł Filipkowski dr hab. inż. Dorota Martysiak-Żurowska					
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: 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	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	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	is able to apply knowledge from the humanities or social sciences or economics or law 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 of humanities or social or economic or legal sciences, including their foundations and 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						

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	<p>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</p>	
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		

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