

Course title				ECTS code		
Dodatki do żywności / Food additives				13.3.0532		
Name of unit administrating study       Faculty of Chemistry						
Studies						
Field of study	Туре			Form		
Chemistry	Bachelor		F	ull-time studies		
Teaching staff Dr hab. Joanna Makowska, prof. nadzw.						
Forms of classes, the realization and number of hours			ECTS credits 1			
A. Forms of classes, in accordance with the UG Rector's				classes - 15 h		
regulations				tutorial classes – 2 h		
lecture			student's own work – 8 h			
<b>B.</b> The realization of activities				– Total: 25 h - 1 ECTS		
C. Number of hours						
15 h lecture						
The academic cycle						
2021/22 winter semester						
Type of course La			Language of instruction			
obligatory		Polish				
Teaching methods Lectures with a multimedia presentation Problem lectures		Form and method of assessment and basic criteria for evaluation or examination requirements				
		<b>A. Final evaluation, in accordance with the UG study regulations</b> course completion (with a grade)				
		B. Assessment methods				
		The credit – to pass a written test (a test with open questions)				
		C The hasic criteria for evaluation or exam requirements				
		Positive academic grade of the written test consisting of 15-20 test and				
		open questions covering issues mentioned in the lecture's content				
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<b>Required courses and introductory requirements</b>						
1. Organic chemistry	Taue acquisition nom me	; 10110 wh	lig subj	ects.		
2. Inorganic chemistry						
3. Basics of human nutrition						
Genetics (a level of the high school program), biochemistry (a level of the high school program), microbiology						
Aims of education						
Froviding students with the latest specialist knowledge in the field of EO law on add-on substances, processing aids and conditions for their use; To familiarize students with the division of food additives and the effect of these additives on the human body. To familiarize students with the basics of methods for obtaining GMOs and to explain the role of genetically modified organisms in						
the numan economy.						

# **Course contents**

A. Problems of the lecture

Basic legal regulations regarding substances added to food; The distribution of food additives in food market products; Possibilities and controversies of the use of chemical compounds for food; The goals of the food enrichment; GMOs - definitions, legal regulations and goals. GMO food. GMO food labeling. Activities of non-governmental organizations in the field of modified food.



### **Bibliography of literature**

#### A. Literature required to pass the course

Maciej Taczanowski - Prawo żywnościowe w warunkach członkostwa Polski w Unii Europejskiej

Wydawnictwo naukowo-techniczne, Grudzień 2009 - Chemia żywności, tom 3

Jan Gawęcki, Tomasz Roszkowski - Żywienie człowieka a zdrowie publiczne tom 3 Wyd. Politechniki Gdańskiej, Gdańsk,

Bednarski W., Fiedurka J. (red.) 2007 - Podstawy inżynierii genetycznej

A.2. studiowana samodzielnie przez studenta

Wydawnictwo naukowo-techniczne, Grudzień 2009 - Chemia żywności, tom 3

# **B.** Extracurricular readings

#### Knowledge

- knows the basic classification systems of substances added to food.

- understands the problems and purposefulness of using chemical compounds as well as natural origin for food.

- knows the main legal regulations regarding additives in food. - knows the basic risks and benefits for the human body resulting from the presence of additional substances in food.

- knows the methods of in vitro recombination of DNA used for the modification of organisms

Skills

- has the ability to determine legal regulations (Regulation of the Minister of Health of 2003 and resulting from the division adopted in documents from the European Union) regarding additional substances in food.

- has the ability to classify food additives in various market groups of food products.
- analyzes and verifies the desirability of food enrichment by food industry producers.

- has general knowledge about GMO organisms.

# Socialcompetence

- understands the social aspects of the practical application of the acquired knowledge and skills and the related responsibility.

- understands the need for lifelong learning, inspires and organizes the learning process of others.

- cooperates and works in a group, assuming various roles in it.

- shows creativity in independent and team work