**Course title in Polish:** Bioaktywne składniki żywności  
**Course title in English:** Bioactive food components  
**Major:** Food Technology and Nutrition  
**Coordinator name:** dr inż. Dorota Derewiaka  
**Lecturer(s):** dr inż. Dorota Derewiaka, dr inż. Marta Ciecierska, dr inż. Anna Bzducha-Wróbel,  
**Faculty/department:** Wydział Nauk o Żywności  
**Status of the course:** a) facultative, b) level II year, c) full-time studies  
**Didactic cycle:** kliknij aby wybrać semester, language: english  
**The aims of the course:** The aim of the course is to broaden of the student knowledge about chosen food components that indicate positive or negative influence on human health and reduce content of undesired food substances  
**Form of the course, number of hours:** a) Lectures: 12 hours; b) workshops with student’s projects: 3 hours;  
**Learning activities and teaching methods:** lectures, presentations of the projects  
**Full course description:** Bioactive food components with positive and negative influence on human health (including chemical contaminants, such as environmental contaminants and contaminants formed during food production and processing). Microorganisms in food as a source of bioactive or hazardous compounds, the impact of their metabolites on human health.  
**Prerequisite:** basic chemistry, microbiology and biology, nutrition  
**Presuppositions:** Student has knowledge regarding the presence of certain bioactive components in foods and their influence of human body. Additionally student has knowledge how to process foodstuffs to reduce content of undesired food component in final food products.  
**Learning outcomes:** 01-know the influence of certain food components and microorganism on human health and how to reduce content of undesired food substances and project well balanced diet  
**The way of verifying learning outcomes:** Learning outcomes 01- test Learning outcomes 02 – oral presentation of the project  
**The way of learning outcomes documentation:** Written exam in English, printout of project  
**The elements influencing the final note:** exam 50% and project (written version and oral presentation) 50%  
**Place of course:** lectures rooms  
**Literature:**  

Quantitative indicators characterizing the course:
Summary amount of hours in contact with teacher and individual work needed to reach the learning outcomes: 30 h
Summary amount of ECTS credits in direct contact with teacher: 0.5 ECTS
Summary amount of ECTS credits in practical classes: 0.5 ECTS

Compatibility table of the specific learning outcomes with the effects of the course:

<table>
<thead>
<tr>
<th>No./Symbol of the learning outcomes</th>
<th>Learning outcomes:</th>
<th>Compatibility to the specific learning outcomes</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>know the influence of certain food components and microorganism on human health and how to reduce content of undesired food substances and project well balanced diet</td>
<td>K_W03, K_U04, K_W09, K_U05</td>
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<tr>
<td>02</td>
<td>know the sources of bioactive food components</td>
<td>K_W03, K_W014, K_U04, K_U05, K_K04, K_K05</td>
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<tr>
<td>03</td>
<td>Dodaj tekst</td>
<td>Dodaj tekst</td>
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<td>04</td>
<td>Dodaj tekst</td>
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<td>05</td>
<td>Dodaj tekst</td>
<td>Dodaj tekst</td>
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