

## DESCRIPTION OF THE COURSE OF STUDY

Course code	0915.7.DI1.F12.EŻ	
Name of the course in	Polish	Estetyka żywienia
	English	Nutrition styling

## 1. LOCATION OF THE COURSE OF STUDY WITHIN THE SYSTEM OF STUDIES

1.1. Field of study	Dietetics
1.2. Mode of study	Full-time
1.3. Level of study	Bachelor's Degree
1.4. Profile of study*	Practical
1.5. Person/s preparing the course description	Dr Kamila Sobaś
1.6. Contact	kamila.sobas@ujk.edu.pl

## 2. GENERAL CHARACTERISTICS OF THE COURSE OF STUDY

2.1. Language of instruction	English
2.2. Prerequisites*	Food technology, commodity science, production of diet meals

## 3. DETAILED CHARACTERISTICS OF THE COURSE OF STUDY

3.1. Form of classes	Laboratory	
3.2. Place of classes	Collegium Medicum UJK	
3.3. Form of assessment	Graded credit	
3.4. Teaching methods	Laboratory: practical exercises, discussion	
3.5. Bibliography	Required reading	<ol style="list-style-type: none"> <li>Hobdey C., Denbury J. Sekrety dekorowania potraw. Profesjonalne techniki stylizacji. Muza, Warszawa, 2011.</li> <li>Królik R. Księga carvingu - dekorowanie potraw oraz stołu owocami i warzywami krok po kroku. Twoje Wydawnictwo, Wrocław, 2009.</li> <li>Pinder P. Dekorowanie świątecznego stołu. RM, Warszawa, 2009</li> </ol>
	Further reading	<ol style="list-style-type: none"> <li>Tietz O., Florian H. Dekorowanie potraw warzywami, kwiatami i owocami. Klub dla Ciebie, Warszawa, 2009.</li> <li>Ławniczak D., Szajna R. Obsługa kelnerska. WSiP, Warszawa, 2013.</li> <li>Jarosz M. Praktyczny podręcznik dietetyki. IŻŻ, Warszawa, 2011.</li> </ol>

## 4. OBJECTIVES, SYLLABUS CONTENT AND INTENDED LEARNING OUTCOMES

<p><b>4.1. Course objectives</b> (including form of classes)</p> <p><b>Laboratory:</b></p> <p>C1. Principles of food composition and table decoration.</p> <p>C2. Preparation of food raw materials for making decorative elements and carving.</p> <p>C3. Making decorative elements and their use to decorate tables and dishes.</p> <p>C4. Developing creativity in the use of flowers as decorative elements of dishes.</p>
<p><b>4.2. Detailed syllabus</b> (including form of classes)</p> <p><b>Laboratory</b></p> <ol style="list-style-type: none"> <li>Principles of decorating tables and dishes.</li> <li>Using flowers as an aesthetic element of dishes.</li> <li>Natural materials used for decoration.</li> <li>Carving and molecular cuisine - characteristics, technique, tools used, possibilities of using them for decoration of tables and dishes.</li> <li>Preparing decorations of chosen dishes and culinary products.</li> <li>Savoir vivre at the table.</li> <li>Organizing meetings, parties and banquets.</li> </ol>

## 4.3 Intended learning outcomes

Code	A student, who passed the course	Relation to learning outcomes
within the scope of <b>KNOWLEDGE:</b>		
W01	Describes the principles of food composition and table decoration.	DIIP_W01
W02	Characterizes the methods of preparing the raw material for decorative elements.	DIIP_W08
within the scope of <b>ABILITIES:</b>		
U01	Makes basic decorative elements and uses them to decorate tables and dishes. Implements the principles of savoir vivre.	DIIP_U05 DIIP_U10
within the scope of <b>SOCIAL COMPETENCE:</b>		
K01	Cooperates in a team, shows creativity in the implementation of decorative elements.	DIIP_K04
K02	Organizes the division of labor during the execution of project work, divides tasks, coordinates them and cooperates with teammates sharing the duties during their performance.	DIIP_K05

4.4. Methods of assessment of the intended learning outcomes																		
Teaching outcomes (code)	Method of assessment (+/-)																	
	Test			Group work			Effort in class			Practical exercises								
	Form of classes			Form of classes			Form of classes			Form of classes								
	L	C	L	L	C	L	L	C	L	L	C	L						
W01			+															
W02			+			+			+									
U01			+			+			+			+						
K01			+			+			+			+						
K02						+			+			+						

4.5. Criteria of assessment of the intended learning outcomes		
Form of classes	Grade	Criterion of assessment
Laboratory (L)	3	61-68% Mastering the content of the curriculum at the basic level, chaotic answers, necessary leading questions.
	3,5	69-76% Mastering the content of the curriculum at the basic level, systematized answers, requires the help of a teacher.
	4	77-84% Mastering the content of the curriculum at the basic level, systematic and independent answers.
	4,5	85-92% The scope of the presented knowledge goes beyond the basic level based on the supplementary literature provided.
	5	93-100% The scope of the presented knowledge and skills goes beyond the basic level based on self-acquired scientific sources of information.

## 5. BALANCE OF ECTS CREDITS – STUDENT'S WORK INPUT

Category	Student's workload	
	Full-time studies	Extramural studies
<i>NUMBER OF HOURS WITH THE DIRECT PARTICIPATION OF THE TEACHER /CONTACT HOURS/</i>	35	25
<i>Participation in lectures</i>	35	25
<i>INDEPENDENT WORK OF THE STUDENT/NON-CONTACT HOURS/</i>	40	50
<i>Preparation for the lecture</i>	40	50
<i>TOTAL NUMBER OF HOURS</i>	75	75
ECTS credits for the course of study	3	3

**Accepted for execution** (date and legible signatures of the teachers running the course in the given academic year)

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