

## DESCRIPTION OF THE COURSE OF STUDY

Course code	0915.7.DI1.F12.SP	
Name of the course in	Polish	Stylizacja potraw
	English	Food 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 dietary 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	Laboratories: 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. Wyd. Muza, Warszawa, 2011.</li> <li>Królik R. Księga carvingu - dekorowanie potraw oraz stołu owocami i warzywami krok po kroku. Wyd. Twoje Wydawnictwo, Wrocław, 2009.</li> <li>Pinder P. Dekorowanie świątecznego stołu. Wyd. RM, Warszawa, 2009.</li> </ol>
	Further reading	<ol style="list-style-type: none"> <li>Tietz O., Florian H. Dekorowanie potraw warzywami, kwiatami i owocami. Wyd. Klub dla Ciebie, Warszawa, 2009.</li> <li>Szachowska-Tarkowska J. Świąteczne dekoracje stołu. Wyd. Prószyński i S-ka, Warszawa, 2005.</li> </ol>

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

<p><b>4.1. Course objectives (including form of classes)</b></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 making decorative items.</p>
<p><b>4.2. Detailed syllabus (including form of classes)</b></p> <p><b>Laboratory</b></p> <ol style="list-style-type: none"> <li>Demographic situation of elderly people in Poland and in the world.</li> <li>Principles of decorating tables and dishes.</li> <li>Food raw materials used for decoration, their preparation for making decorative elements.</li> <li>Carving - characteristics, technique, tools used, possibilities of using to decorate tables and dishes.</li> <li>Elements of molecular gastronomy.</li> <li>Preparing decoration of chosen dishes and culinary products.</li> <li>Preparing table decorations for selected meals.</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 rules for decorating tables and dishes.	DIIP_W01
W02	Characterizes the methods of preparing the raw material for decorative elements and carving as a technique for making decorative elements.	DIIP_W08
within the scope of <b>ABILITIES:</b>		
U01	Makes basic decorative elements and uses them to decorate tables and dishes.	DIIP_U05 DIIP_U10
within the scope of <b>SOCIAL COMPETENCE:</b>		
K01	Works in a team.	DIIP_K01
K02	Is aware of the need for training and self-improvement throughout life.	DIIP_K03

4.4. Methods of assessment of the intended learning outcomes															
Teaching outcomes (code)	Method of assessment (+/-)														
	Test			Group work			Practical exercise			Effort in class					
	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
<b>Laboratory (L)</b>	<b>3</b>	61-68% Mastering the content of the curriculum at the basic level, chaotic answers, necessary leading questions.
	<b>3,5</b>	69-76% Mastering the content of the curriculum at the basic level, systematized answers, requires the help of a teacher.
	<b>4</b>	77-84% Mastering the content of the curriculum at the basic level, systematic and independent answers.
	<b>4,5</b>	85-92% The scope of the presented knowledge goes beyond the basic level based on the supplementary literature provided.
	<b>5</b>	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>	<b>35</b>	<b>30</b>
<i>Participation in laboratories</i>	<b>35</b>	<b>15</b>
<i>INDEPENDENT WORK OF THE STUDENT/NON-CONTACT HOURS/</i>	<b>40</b>	<b>70</b>
<i>Preparation for the laboratories</i>	<b>40</b>	<b>50</b>
<i>TOTAL NUMBER OF HOURS</i>	<b>75</b>	<b>75</b>
ECTS credits for the course of study	<b>3</b>	<b>3</b>

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

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