Zachodniopomorski Uniwersytet Technologiczny w Szczecinie

		1	aculty of I				
Field of s	study	Aqua	culture and Fish	heries			
Mode of study		statio	onary	Level	first cycle		
Graduat	e's qualification	inżyn	ier			WNo	LIK
Fields of	fscience	agric	ultural sciences	5			
Disciplin	nes of science	anima	al science and f	fisheries (100%)		I ſ	
Educatio	onal profile	gene	ral academic				
Module							
Course unit		Technological properties and safety of aquatic food products					
Code		WNO	ZIR/AQF/S1/				
Field of s	specialisation						
Adminis	tering faculty	of Re	rtment of Hydro production		ogy and Biotechnology		1
ECTS		5.0		ECTS (forms)	5.0		
Form of	course credit	examination		Language	english		
Electives	s			Elective group			
Form of	instruction	Cod	Semester	Hours	ECTS	Weight	Credit
laborato	ry course	L	7	30	2.0	0.50	credits
lecture	-	W	7	30	3.0	0.50	examination
	teacher	Wiecz		eata.Wiecaszek@z			
Other te		-			-		
		LINOW	vska Angelika (a	angelika.linowska	@zut.edu.pl)		
Prerequi	isites						
W-1	Basic knowledge of	f biolog	ıy, hydrobiolgy, z	oology and biochem	у.		
W-1	course unit objective	es					
W-1	course unit objective	es			y. sitological hazards associa	ted with the pro	duction of aquatic
W-1 Module/o C-1	course unit objective Transfer of knowled food. Transfer of knowled	es dge, sk dge, sk	ills and competer	nces regarding paras	sitological hazards associa eographical spread, influer		
W-1 Module/o C-1 C-2	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa	es dge, sk dge, sk ays and	ills and competer ills and competer d methods of pre	nces regarding paras nces in the area of g venting food parasit	sitological hazards associa eographical spread, influer es.		
W-1 Module/c C-1 C-2 C-3	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech	es dge, sk dge, sk ays and inologio	ills and competer ills and competer d methods of pre cal properties of r	nces regarding paras nces in the area of g venting food parasit raw materials and se	sitological hazards associa eographical spread, influer es.		actors, transport
W-1 Module/o C-1 C-2 C-3 Course o	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech	es dge, sk dge, sk ays and nologio <i>variou</i>	ills and competer ills and competer d methods of pre cal properties of r us forms of instr	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction	sitological hazards associa eographical spread, influer es. eafood products	nce of climatic f	actors, transport
W-1 Module/o C-1 C-2 C-3 Course o T-L-1	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo	es dge, sk ays and nologio <i>variou</i> pratory	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin	sitological hazards associal eographical spread, influer es. eafood products g aquatic organisms paras	nce of climatic f	actors, transport
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected	es dge, sk dge, sk ays and mologic <i>variou</i> pratory food p	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou	sitological hazards associal eographical spread, influer es. eafood products g aquatic organisms paras	nce of climatic f	Number of hour.
W-1 Module/c C-1 C-2 C-3 Course c T-L-1 T-L-2 T-L-2 T-L-3	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat	es dge, sk dge, sk ays and nologio variou oratory food p :hogen	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain.	sitological hazards associal eographical spread, influer es. eafood products g aquatic organisms paras	nce of climatic f	Number of hour 8
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected	es dge, sk dge, sk ays and nologio variou oratory food p :hogen	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain.	sitological hazards associal eographical spread, influer es. eafood products g aquatic organisms paras	nce of climatic f	Number of hour.
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-4	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla	es dge, sk dge, sk ays and nologie variou pratory food p chogen of para	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products.	sitological hazards associal eographical spread, influen es. eafood products g aquatic organisms paras s to human health. m fish of genus Acipenser,	nce of climatic f ites. Sardina and	Number of hour 8 2 2 2 2
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders:	es dge, sk dge, sk ays and nologic variou pratory food p chogen of para mater ion of r Silurifo	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou the food chain. ure products. Ind final products from its technolgical prop miformes	sitological hazards associal eographical spread, influen es. eafood products g aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fi	nce of climatic f ites. Sardina and rom family	Actors, transport
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-8	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P	es dge, sk dge, sk ays and nologic variou pratory food p chogen of para mater ion of r Silurifo mater	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instri</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou the food chain. ure products. Ind final products from its technolgical prop miformes	sitological hazards associal eographical spread, influen es. eafood products g aquatic organisms paras s to human health. m fish of genus Acipenser,	nce of climatic f ites. Sardina and rom family	Number of hour 2 8 2 2 2 1 4 5 4
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-3 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-9	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P	es dge, sk dge, sk ays and nologid variou pratory food p hogen of para v mater Silurifo v mater Pleuron	ills and competer ills and competer d methods of pre cal properties of in <i>is forms of insti</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. nd final products from its technolgical prop miformes s of fish species from	sitological hazards associal eographical spread, influer es. eafood products og aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fi n orders: Perciformes (with	nce of climatic f ites. Sardina and rom family	Number of hour 2 8 2 2 2 1 1 4 5 4 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-9 T-W-1	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wat Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Presentation of raw Scombroidei) and P Final test Introduction to food	es dge, sk dge, sk ays and nologic variou pratory food p chogen of para mater ion of r Silurifo mater Pleuron	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. nd final products from its technolgical prop informes s of fish species from	sitological hazards associal eographical spread, influer es. afood products g aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fi n orders: Perciformes (with of food parasitosis.	nce of climatic f ites. Sardina and rom family	Actors, transport
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-9 T-W-1 T-W-2	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P Final test Introduction to food The most important	es dge, sk dge, sk ays and nologid variou pratory food p chogen of para v mater ion of r Silurifo v mater eleuron d safety t and n	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar aw material and ormes and Salmo rials and products ectiformes y. Geographical a nost common spe	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. Ind final products from its technolgical prop niformes s of fish species from spect in occurrence ecies of parasites in	sitological hazards associal eographical spread, influen es. eafood products ig aquatic organisms paras is to human health. m fish of genus Acipenser, erties of representatives fin n orders: Perciformes (with of food parasitosis. food of aquatic origin.	nce of climatic f ites. Sardina and rom family emphasis on	Actors, transport
W-1 Module/a C-1 C-2 C-3 Course c T-L-1 T-L-2 T-L-3 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-9 T-W-1 T-W-2 T-W-3	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P Final test Introduction to food The most important	es dge, sk dge, sk ays and nologid variou pratory food p hogen of para v mater v mater v mater v mater v mater v ariou t and n n. Aqua	ills and competer ills and competer d methods of pre cal properties of r classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes y. Geographical a nost common spe aculture products	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. nd final products from its technolgical prop miformes s of fish species from espect in occurrence ecies of parasites in as a potential source	sitological hazards associal eographical spread, influer es. eafood products og aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fr n orders: Perciformes (with of food parasitosis. food of aquatic origin. e of danger to human heal	nce of climatic f ites. Sardina and rom family emphasis on	Actors, transport
W-1 Module/a C-1 C-2 C-3 Course a T-L-1 T-L-2 T-L-3 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-7 T-L-8 T-L-9 T-W-1 T-W-1 T-W-2 T-W-3 T-W-4	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Presentation of raw Scombroidei) and P Final test Introduction to food The most important International health	es dge, sk dge, sk ays and nologie variou pratory food p chogen of para of para v mater ion of r Silurifo v mater Pleuron d safety t and n n. Aqua ure pro	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instri</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes y. Geographical a nost common spe aculture products ducts as a potent	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. Ind final products from its technolgical prop niformes s of fish species from spect in occurrence ecies of parasites in	sitological hazards associal eographical spread, influer es. eafood products og aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fr n orders: Perciformes (with of food parasitosis. food of aquatic origin. e of danger to human heal	nce of climatic f ites. Sardina and rom family emphasis on	Actors, transport
W-1 Module/a C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-6 T-L-7 T-L-8 T-L-9 T-W-1 T-W-1 T-W-2 T-W-3 T-W-4 T-W-5	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P Final test Introduction to food The most important International health Imported aquacultu Aquatic food safety	es dge, sk dge, sk ays and nologid variou pratory food p chogen of para v mater v mater v mater leuron d safety t and n n. Aqua ure prov	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes y. Geographical a nost common spe aculture products ducts as a potent ernational law.	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. Ind final products from its technolgical prop niformes s of fish species from aspect in occurrence ecies of parasites in as a potential sourc cial source of pathog	sitological hazards associal eographical spread, influer es. eafood products og aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fr n orders: Perciformes (with of food parasitosis. food of aquatic origin. e of danger to human heal	nce of climatic f sites. Sardina and rom family emphasis on th.	Actors, transport
W-1 Module/a C-1 C-2 C-3 Course a T-L-1 T-L-2 T-L-3 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-7 T-L-8 T-L-9 T-W-1 T-W-1 T-W-2 T-W-3 T-W-4	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech content divided into Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P Final test Introduction to food The most important International health Imported aquacultu Aquatic food safety Technological chara skates) classis Chor	es dge, sk dge, sk ays and pratory food p chogen of para of para v mater v mater leuron d safety t and n n. Aqua ure prov v in inte acterist ndricht	ills and competer ills and competer d methods of pre cal properties of r <i>is forms of instr</i> classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo rials and products ectiformes y. Geographical a nost common spe aculture products ducts as a potent ernational law. tic of raw materia chys	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. Ind final products from its technolgical prop miformes s of fish species from as potential source cial source of pathog als and products obta	sitological hazards associal eographical spread, influer es. afood products g aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fin orders: Perciformes (with of food parasitosis. food of aquatic origin. e of danger to human heal en transmission.	nce of climatic f sites. Sardina and rom family emphasis on th. sh (shark and	Actors, transport
W-1 Module/o C-1 C-2 C-3 Course o T-L-1 T-L-2 T-L-3 T-L-3 T-L-4 T-L-5 T-L-6 T-L-7 T-L-7 T-L-8 T-L-7 T-L-8 T-L-9 T-W-1 T-W-1 T-W-2 T-W-3 T-W-4 T-W-5 T-W-5 T-W-6	course unit objective Transfer of knowled food. Transfer of knowled routes as well as wa Recognition of tech Introduction to labo Review of selected Risk analysis of pat Practical detection Final test. Presentation of raw Anguilla Practical presentati Cyprinidae, orders: Presentation of raw Scombroidei) and P Final test Introduction to food The most important International health Imported aquacultu Aquatic food safety Technological chara skates) classis Chor Sturgeons from Aci caviar)	es dge, sk dge, sk ays and nologid variou pratory food p hogen of para v mater v mater v mater v mater v mater v mater d safety t and n n. Aqua ure pro- v in inte acterist ndricht penser acterist mes) a	ills and competer ills and competer d methods of pre cal properties of in s forms of insti- classes. Modern athogens of aqua transmission in t asites in aquacult rials properties ar raw material and ormes and Salmo ornals and products ectiformes y. Geographical a nost common spe aculture products ducts as a potent ernational law. tic of raw materia shys formes order as a tic of raw materia and salmons (Salm	nces regarding paras nces in the area of g venting food parasit raw materials and se ruction methods of detectin atic origin, dangerou he food chain. ure products. Ind final products from its technolgical prop miformes s of fish species from as a potential source cial source of pathog als and products obta a source of valuable als and products obta	sitological hazards associal eographical spread, influer es. afood products ig aquatic organisms paras s to human health. m fish of genus Acipenser, erties of representatives fin n orders: Perciformes (with of food parasitosis. food of aquatic origin. e of danger to human heal en transmission.	nce of climatic f sites. Sardina and rom family emphasis on th. sh (shark and ggs (black guilliformes),	Actors, transport Number of hours 2 8 2 1 4 5 4 2 4 5 4 2 2 1 2 1 2 2 2 1 1 2

Zachodniopomorski Uniwersytet Technologiczny w Szczecinie

Faculty of Food Sciences and Fisheries

Course co	ontent a	livided into various forms of instru	ıction					Nur	nber o	f hours	
T-W-10	Techno	Pro-health and potential hazards components in flesh from scombroid and order Tatraodontiformes. Technological characteristic of raw material of fish obtained from Perciformes and Pleuronectiformes.							3		
T-W-11	Technological characteristic of raw material obtained from the Invertebrata type (crustaceans, bivalves, cephalopods)						s,	4			
Student v	vorkload	d - forms of activity						Nur	nber o	f hour:	
A-L-1	Partici	Participatation in classes							30		
A-L-2	Literat	Literature study							20		
A-L-3	Consul	Consultations with tutor							10		
A-W-1	Attend	Attendance in lectures							30		
A-W-2	Consultation with lecturer							20			
A-W-3	Own w	ork - study literature, preparing for ex	kam							40	
Teaching	method	ls / tools									
M-1	Lectur	e using multimedia techniques									
М-2	Didact	ic discussion									
М-3		itory exercises with the use of scientif scopic preparations; differentiation of lures									
Evaluatio	n metho	ods (F - progressive, P - final)									
S-1	F	Ongoing control of the correctness of work during classes									
S-2	F	Assessment of the performance of laboratory tasks related to the content of the program									
S-3	F	Partial test									
S-4	Р	Final written test									
	Desigr	ned learning outcomes	Reference to the learning outcomes designed for the fields of study	Reference to Learning Outcomes for qualifications at PQF 6, 7 or 8	Reference to learning outcomes for qualifications at level 6 or 7 that enable acquiring engineering competences	Course objectives	Course content		Teaching methods	Evaluatio methods	
Knowledg	ie										
	ws differe f seafood	nt species of aquatic animals which are products and knows also their es	AQF_1A_W15	P6S_WG		C-1	T-L-6 T-W-6 T-W-8	T-W-10 T-W-11	M-1 M-2	S-1 S-3 S-4	
prevention c aquaculture conditioning	as knowled of parasition products. the development, sour	dge of the ways of transmission and c diseases, which have a source in He is able to define the factors lopment and reproduction of pathogens in rces of infection, routes of entry and	AQF_1A_W10	P6S_WG		C-1 C-2	T-W-1 T-W-2 T-W-3	T-W-4 T-W-5	M-1 M-2	S-3 S-4	
Skills				•							
	s the abili	ty to recognize and describe the important d from aquatic animals	AQF_1A_U01	P6S_UW	P6S_UW	C-1 C-3	T-L-6 T-L-7	T-L-8	M-1 M-3	S-2 S-4	
orginating in	as the abil aquacult	ity to recognize selected diseases ure products. Is able to propose for diagnosis and prevention of these	AQF_1A_U23	P6S_UW		C-1 C-2	T-L-1 T-L-2 T-L-3 T-L-4	T-L-5 T-W-2 T-W-4 T-W-5	M-1 M-2 M-3	S-1 S-2 S-3	
Social cor	npeten	ces			1	1	1		1	1	
AQF_1A_C26 A student is selection of production. conditions o	5_K01 aware of inadequat He is awar f preparat	parasitological threats caused by the e quality of raw material for aquatic food re of the relationship between the ion and parasitological hazards of I, and thus the health of the consumer.	AQF_1A_K02	P6S_KO P6S_KR		C-1 C-2	T-L-1 T-L-2 T-L-3 T-L-4	T-W-1 T-W-3 T-W-4 T-W-5	M-1 M-2 M-3	S-1 S-2 S-3 S-4	
AQF 1A C26	5_K02 determin	e the technological properties of	AQF_1A_K03	P6S_KO P6S_KR		C-2	T-L-6 T-L-7	T-L-8	M-1 M-3	S-1 S-4	
Outco	mes	Grade	E	valuation cr	iterion						
Knowledg		<u>I</u>									

Zachodniopomorski Uniwersytet Technologiczny w Szczecinie

Faculty of Food Sciences and Fisheries

Knowledge		
AQF_1A_C26_W01	2,0	
	3,0	Student has a minimum knowledge of different species of aquatic animals which are the source of seafood products and
	3,5	knows also their the most important technological properties
	4,0	
	4,5	
	5,0	
AQF_1A_C26_W02	2,0	A student is not able to list the aquatic food born diseases, he does not know their diagnostic features and identification methods. He can't point out the ways these diseases spread.
	3,0	A student is able to list and generally discuss a few aquatic food born diseases. He is able to list the transmission ways of individual aquatic food born diseases, but he cannot indicate appropriate prevention methods.
	3,5	
	4,0	
	4,5	
	5,0	A student is able to list and in detail characterize selected aquatic food born diseases. He is able to list and characterize the transmission ways of individual aquatic food born diseases. He can conclude on the need to use preventive methods based on knowledge of local and international law.
Skills		
AQF_1A_C26_U01	2,0	
	3,0	Students has the ability to recognize and describe the most important raw materials obtained from aquatic animals
	3,5	
	4,0	
	4,5	
	5,0	A student can not recognize equatic feed here discasses. He can not use of any methods of determining the ergenisms
QF_1A_C26_U02	2,0	A student can not recognize aquatic food born diseases. He can not use of any methods of determining the organisms responsible this diseases. A student knows the correct naming and methods of determination only selected parasites, has difficulties with the use of a
	3,0	appropriate method of identification
	3,5 4,0	
	4,0	
	5,0	A student knows the correct naming and methods of determination most of selected parasites. Has can use an appropriate method of identification.
Other social com	petenc	
AQF_1A_C26_K01	2,0	A student does not show the need to acquire knowledge and skills to protect people from awuatic food born diseases.
	3,0	A student does not know all the risks arising from the presence of certain parasites in aquatic food, but he is aware of the responsibility for preparing food safe for the consumer.
	3,5	
	4,0	
	4,5	
	5,0	A student knows the numerous threats arising from the presence of certain parasites in aquatic food. He is aware of the responsibility for preparing food safe for the consumer. It places great emphasis on the use of good practice in the production of food from aquaculture.
AQF_1A_C26_K02	2,0	
	3,0	Student can determine the technological properties of at least 50% of presented materials
	3,5	
	4,0	
	4,5	
	5,0	
Required reading	9	
1. Yearsley G.K., La	ast P.R.,	Ward D., Seafood Handbook, CSIRO Marine Research, Australia, 1999
2. Murrell K. D., Fri	ed B., Fo	ood-borne Parasitic Zoonoses. Fish and Plant-Borne Parasites., Springer, USA, 2007
Supplementary r	eading	
1. Halstead B.W, A	uerbach	P.S., Campbell D., Atlas of dangerous marine animals, CRC Press, Inc. Boca Raton, Florida, 1999
		M. A., Vicente A. A., Food Safety in the Seafood Industry. A practical guide for ISO 22000 and FSSC 22000 ckwell, UK, 2016