Course name: Diploma Seminar

ECTS	3
Course status	*facultativ*
Course final assessment /evaluation of outcomes	*graded credit*
Prerequisite	*no*

Main field of study:
Dietetics

Educational profile	academic
Code of studies and education level	bachelor
Semester of studies	winter
Language of instruction	English

Course offered by:

Name of faculty offering the course	Faculty of Food Technology
Name of department offering the course	Department of Plant Product Technology and Nutrition Hygiene
Course coordinator	Emilia Bernaś Ph.D. D.Sc. Eng. associate professor

Learning outcomes:

Symbol of outcome	Description of the learning outcome	Reference to main field of study outcomes	Area symbol*
KNOWLEDGE – student knows and understands			
SEM_W01	basic principles of using literature databases and printed sources; copyright protection	TŻ1_W18	RT
SEM_W02	features of scientific publication	TŻ1_W01	RT
SKILLS – student is able to			
SEM_U01	formulate the purpose, scope of the presentation, search from various sources and compile literature	TŻ1_U01	RT
SEM_U02	construct tables, charts and other graphic elements of the presentation based on foreign literature, using the Power point or other program	TŻ1_U01 TŻ1_U02 TŻ1_U03	RT
SEM_U03	make a correct oral and written presentation of information and knowledge in the field of issues related to the bachelor's thesis, properly interpret the results of own research, and discuss the results	TŻ1_U01 TŻ1_U02 TŻ1_U03	RT
SOCIAL COMPETENCIES – student is ready to:			
SEM_K1	improvement of professional qualifications as well as personal development	TŻ1_K01	RT
SEM_K2	discussion on various issues related to the broadly understood subject of creative thinking, updating the acquired knowledge and own development, cooperation in a group, taking responsibility for the entrusted work	TŻ1_K01 TŻ1_K02	RT

Teaching contents

Lectures		0	hours
Topics			

Accomplished learning outcomes	
Means of verification, rules and criteria of assessment	

Classes and seminars :		38	hours
Topics	Overview of the structure of the diploma thesis. Principles of using source literature while preserving the authors' intellectual property rights. Principles of citing literature. Presentation of the scientific activity of the Department as an example of appropriate planning of the experiment/research, setting research hypotheses, proper presentation of the results obtained and their interpretation, as well as formulating conclusions. Presentation by students of individual parts of the diploma thesis (introduction, aim of the work, literature review, research material and methodology). Presentation by students of individual subsequent parts of the diploma thesis (results and discussion, tables, figures etc.). Presentation by students of individual subsequent parts of the diploma thesis (conclusions, references).		

Accomplished learning outcomes	
Means of verification, rules and criteria of assessment	*assessment of oral presentations, assessment of involvement in discussions, preparation of the thesis*

References:

Basic	1. Materials provided by the teacher. 2. Evans D. Gruba P., zobel J. 2014. How to write a better thesis. Springer International Publishing, Switzerland.
Supplementary	-

Structure of learning outcomes

Area of academic study: R – Agricultural, forestry and veterinary sciences	Depending on the discipline ECTS **
Area of academic study: T – technological sciences	Depending on the discipline ECTS**

Structure of student activity

Contact hours		38	hrs.	1.5	ECTS**
Including:	lectures	0	hrs.		
	classes and seminars	30	hrs.		
	consultations	6	hrs.		
	participation in research	2	hrs.		
	obligatory traineeships	0	hrs.		
	participation in examination	0	hrs.		
e-learning		0	hrs.	0	ECTS**
student own work		37	hrs.	1.5	ECTS**

*Areas of academic study in the fields of: H- humanities; S - social studies; P – biological sciences; T – technological sciences; M- medical, sport and health sciences; R – Agricultural, forestry and veterinary sciences; A – the arts
** stated with an accuracy to 0.1 ECTS, where 1 ECTS = 25 - 30 hours of classes