



| LP. | NAZWA PRZEDMIOTU   | Liczba godzin | ECTS | Forma zaliczenia | SEMESTR 1   |   |   |       |                  | SEMESTR 2 |             |   |    |       | SEMESTR 3        |      |             |    |   | SEMESTR 4 |                  |      |             |   | SEMESTR 5 |       |                  |      |             | SEMESTR 6 |   |       |                  |      | SEMESTR 7 |    |   |       |      |   |   |       |  |  |
|-----|--|---------------|------|------------------|-------------|---|---|-------|------------------|-----------|-------------|---|----|-------|------------------|------|-------------|----|---|-----------|------------------|------|-------------|---|-----------|-------|------------------|------|-------------|-----------|---|-------|------------------|------|-----------|----|---|-------|------|---|---|-------|--|--|
|     |  |               |      |                  | Forma zajęć |   |   |       | Forma zaliczenia | ECTS      | Forma zajęć |   |    |       | Forma zaliczenia | ECTS | Forma zajęć |    |   |           | Forma zaliczenia | ECTS | Forma zajęć |   |           |       | Forma zaliczenia | ECTS | Forma zajęć |           |   |       | Forma zaliczenia | ECTS |           |    |   |       |      |   |   |       |  |  |
|     |  |               |      |                  | W           | Ć | K | L/S/P |                  |           | W           | Ć | K  | L/S/P |                  |      | W           | Ć  | K | L/S/P     |                  |      | W           | Ć | K         | L/S/P |                  |      | W           | Ć         | K | L/S/P |                  |      | W         | Ć  | K | L/S/P | W    | Ć | K | L/S/P |  |  |
| 8   | Organizacja zakładów żywienia zbiorowego                         | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 9   | Edukacja żywieniowa i promocja zdrowego żywienia                 | 45            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 10  | Zarys chorób dietozależnych                                      | 30            | 2    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 11  | Technologia produkcji potraw                                     | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 12  | Podstawy dietetyki w chorobach wewnętrznych                      | 60            | 5    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 30 | 0 | 0     | E    | 5 |   |       |  |  |
| 13  | Podstawy dietetyki w chorobach metabolicznych                    | 60            | 4    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 30 | 0 | 0     | E    | 4 |   |       |  |  |
| 14  | Żywność w sporcie  | 45            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 15        | 15 | 0 | 15    | z.o. | 3 |   |       |  |  |
| 15  | Fitoterapia w dietetyce  | 20            | 1    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 20        | 0  | 0 | 0     | z.o. | 1 |   |       |  |  |
| 16  | Podstawy dietetyki   | 75            | 6    | E                |             |   |   |       |                  |           |             |   |    |       | 30               | 45   | 0           | 0  | E | 6         |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 17  | Podstawy usług hotelarskich                                      | 15            | 1    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 15        | 0  | 0 | 0     | z.o. | 1 |   |       |  |  |
| 1   | Technologia fermentacji  | 120           | 6    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   | 60        | 0     | 0                | 60   | E           | 6         |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 2   | Zakładanie plantacji oraz uprawa i żywienie winorośli            | 110           | 6    | E                |             |   |   |       |                  | 15        | 20          | 0 | 20 | z.o.  | 3                | 15   | 40          | 0  | 0 | E         | 3                |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 3   | Czynniki lokalizacyjne winnic                                    | 15            | 1    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 4   | Gleboznawstwo  | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 5   | Technologie i metody przechowywania i transportu winogron i wina | 30            | 4    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   | 15        | 15    | 0                | 0    | z.o.        | 3         |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 6   | Ampelografia   | 90            | 6    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   | 30        | 60    | 0                | 0    | E           | 6         |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 7   | Podstawy technologii winiarstwa                                  | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   | 20        | 0     | 0                | 10   | z.o.        | 3         |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 8   | Pielęgnacja winnic   | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 0         | 30 | 0 | 0     | z.o. | 3 |   |       |  |  |
| 9   | Chemia wina  | 45            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 0  | 0 | 15    | z.o. | 3 |   |       |  |  |
| 10  | Obrót produktami winiarskimi                                     | 30            | 2    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 0  | 0 | 0     | E    | 2 |   |       |  |  |
| 11  | Ochrona winorośli  | 30            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 15        | 15 | 0 | 0     | z.o. | 3 |   |       |  |  |
| 12  | Aparatura przemysłu winiarskiego                                 | 60            | 5    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 0  | 0 | 30    | E    | 5 |   |       |  |  |
| 13  | Projektowanie technologiczne                                     | 60            | 4    | E                |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 30        | 15 | 0 | 15    | E    | 4 |   |       |  |  |
| 14  | Sommerlierstwo   | 45            | 3    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 15        | 0  | 0 | 30    | z.o. | 3 |   |       |  |  |
| 15  | Enoturystyka   | 20            | 1    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 20        | 0  | 0 | 0     | z.o. | 1 |   |       |  |  |
| 16  | Analiza instrumentalna i sensoryczna wina                        | 75            | 6    | E                |             |   |   |       |                  |           |             |   |    |       | 30               | 0    | 0           | 45 | E | 6         |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      |           |    |   |       |      |   |   |       |  |  |
| 17  | Legislacja w winiarstwie   | 15            | 1    | z.o.             |             |   |   |       |                  |           |             |   |    |       |                  |      |             |    |   |           |                  |      |             |   |           |       |                  |      |             |           |   |       |                  |      | 15        | 0  | 0 | 0     | z.o. | 1 |   |       |  |  |

|  |             |            |
|--|-------------|------------|
| Moduł ogólny                                     | 2285        | 150        |
| Specjalność 1 - Dietoterapia i żywienie zbiorowe | 835         | 60         |
| Specjalność 2 - Winiarstwo                       | 835         | 60         |
| Praktyki   | 720         | 24         |
| <b>Łącznie 1</b>                                 | <b>3120</b> | <b>210</b> |
| <b>Łącznie 2</b>                                 | <b>3120</b> | <b>210</b> |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 255 | 21 | 540 | 26 | 90  | 8  | 450 | 19 | 90  | 16 |
| 0   | 0  | 0   | 0  | 130 | 9  | 70  | 4  | 300 | 22 | 135 | 11 | 200 | 14 |
| 0   | 0  | 0   | 0  | 130 | 9  | 70  | 4  | 300 | 22 | 135 | 11 | 200 | 14 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|     |    |     |    |     |    |     |    |     |    |     |    |     |    |
|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|-----|----|
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |
| 345 | 30 | 515 | 30 | 385 | 30 | 610 | 30 | 390 | 30 | 585 | 30 | 290 | 30 |

|                            |             |            |
|----------------------------|-------------|------------|
| <b>Łącznie bez praktyk</b> | <b>2400</b> | <b>186</b> |
|----------------------------|-------------|------------|

po I roku/ po II sem praktyka zawodowa 1 miesiąc - 120 godzin (wakacyjna lipiec- wrzesień)

po II roku/ po IV sem praktyka zawodowa 2,5 miesiąca - 300 godzin (wakacyjna lipiec- październik)

po III roku/ po VI sem praktyka zawodowa 2,5 miesiąca - 300 godzin (wakacyjna lipiec- październik). **Łącznie praktyki w toku studiów 720 godzin - 6 miesięcy.**