

STUDIA NIESTACJONARNE PIERWSZEGO STOPNIA

KIERUNEK : Dietetyka kliniczna
mgr Natalia Komorniak

I ROK

roka akademicki 2022/2023

opiekun roku:

| Lp. | Przedmiot/Moduł | ECTS | | | | Forma zaliczenia | | Razem godzin | Suma godzin w roku akademickim | | | | | | | | | | SEMESTR I | | | | | SEMESTR II | | | | | | | |
|--|---|---------|------|------|-------|------------------|-------|--------------|--------------------------------|-----|----|-------|------------|------------|-------------------|---------|----|---------------|-----------|----|-------|------------|-------------------|------------|----|-----|----|------------|------------|---------|----|
| | | semestr | | | Razem | semestr | | | W | e-l | S | S e-l | Cw (20-25) | Cw (15-18) | Cw.sym. (12 osób) | Cw (12) | P | liczba godzin | | | | | liczba godzin | | | | | | | | |
| | | I | II | e-l | | I | II | | | | | | | | | | | W | e-l | S | S e-l | Cw (15-18) | Cw.sym. (12 osób) | Cw (12) | W | e-l | S | Cw (20-25) | Cw (15-18) | Cw (12) | P |
| BLOK: NAUKI PODSTAWOWE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Chemia żywności | 1 | | 1 | 2 | ZAO | | 18 | 8 | | | | | 10 | | | | | 8 | | | | 10 | | | | | | | | |
| 2 | Biologia medyczna z elementami genetyki | 1 | | 1 | 2 | ZAO | | 18 | 8 | | | | | 10 | | | | | 8 | | | | 10 | | | | | | | | |
| 3 | Anatomia | 3 | | 1 | 4 | EGZ | | 30 | 14 | | | | | 12 | 4 | | | | 14 | | | | 12 | 4 | | | | | | | |
| 4 | Parazytologia | | 1 | 1 | 2 | ZAO | | 20 | 10 | | | | | 10 | | | | | | | | | | | 10 | | | 10 | | | |
| 5 | Antropologia i antropometria | | 0,5 | 0,5 | 1 | ZAO | | 14 | 4 | | | | | 10 | | | | | | | | | | | 4 | | | 10 | | | |
| 6 | Fizjologia | | 2 | 1 | 3 | EGZ | | 26 | 16 | | | | | 10 | | | | | | | | | | | 16 | | | 10 | | | |
| 7 | Mikrobiologia żywności z elementami mikrobiologii ogólnej | 2 | | 1 | 3 | ZAO | | 26 | 16 | | | | | 10 | | | | | 16 | | | | 10 | | | | | | | | |
| 8 | Podstawy zdrowia publicznego z elementami medycyny społecznej | 1 | | 1 | 2 | EGZ | | 24 | 14 | 10 | | | | | | | | | 14 | 10 | | | | | | | | | | | |
| 9 | Pierwsza pomoc przedlekarska | | 1 | 1 | 2 | ZAO | | 18 | 8 | | | | | 10 | | | | | | | | | | | 8 | | | | 10 | | |
| BLOK: NAUKI HUMANISTYCZNE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Psychologia ogólna | | 1 | 1 | 2 | ZAO | | 18 | 8 | 10 | | | | | | | | | | | | | | | 8 | 10 | | | | | |
| 11 | Etyka zawodu dietetyka | | 1 | 1 | 2 | ZAO | | 18 | 8 | 10 | | | | | | | | | | | | | | | 8 | 10 | | | | | |
| 12 | Język obcy | | 1 | 1 | 2 | ZAO | | 30 | 10 | | | | 20 | | | | | | | | | | | | 10 | | 20 | | | | |
| BLOK: PODSTAWOWE NAUKI ŻYWIENIOWE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | Podstawy żywienia człowieka | 3 | 4 | 2 | 9 | ZAL | EGZ | 80 | 30 | | | | | 50 | | | | | 15 | | | | 25 | | 15 | | | 25 | | | |
| 14 | Biochemia dla dietetyków | | 3 | 1 | 4 | | EGZ | 36 | 16 | | | | | 20 | | | | | | | | | | | 16 | | | 20 | | | |
| 15 | Przechowywanie i utrwalanie żywności | 2 | | 1 | 3 | ZAO | | 30 | 20 | | | | | 10 | | | | | 20 | | | | 10 | | | | | | | | |
| 16 | Dietoterapia otyłości | | 2 | 1 | 3 | ZAO | | 18 | 8 | | | | | 10 | | | | | | | | | | | 8 | | | | 10 | | |
| POZOSTAŁE | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 17 | Język migowy | | 2 | | 2 | ZAO | | 28 | 8 | | | | 20 | | | | | | | | | | | | 8 | | | # | # | | |
| 18 | Szkolenie BHP | | | | | ZAL | | 4 | 4 | | | | | | | | | | 4 | | | | | | | | | | | | |
| 19 | Przysposobienie biblioteczne | | | | | ZAL | | 2 | 2 | | | | | | | | | | 2 | | | | | | | | | | | | |
| 20 | Naukowa informacja medyczna | | | | | ZAL | | 3 | | | 3 | | | | | | | | | | | 3 | | | | | | | | | |
| 21 | Praktyka zawodowa (wakacyjna) | | 4 | | 4 | ZAO | | 80 | | | | | | 80 | | | | | | | | | | | | | | | 80 | | |
| 22 | Przedmiot do wyboru: (4) | | | 8 | 8 | ZAO | | 40 | 40 | | | | | | | | | | | | | | | | 40 | | | | | | |
| Suma godzin | | 13,0 | 22,5 | 24,5 | 60 | 2 EGZ | 3 EGZ | 581 | 0 | 252 | 30 | 3 | 20 | 82 | 4 | 110 | 80 | 0 | 101 | 10 | 3 | 32 | 4 | 45 | 0 | 151 | 20 | 20 | 50 | 65 | 80 |
| | | | | | | | | | 581 | | | | | | | | | | 195 | | | | | 386 | | | | | | | |

Przedmioty do wyboru: ruszają 4

| | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|--|--|---|---|--|--|----|----|--|--|--|--|--|--|--|--|--|--|--|--|--|--|--|----|--|--|--|--|
| 1 | Podstawy prowadzenia działalności gospodarczej | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |
| 2 | Podstawy aromaterapii | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |
| 3 | Żywność funkcjonalna i ekologiczna | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |
| 4 | Znaczenie aktywności ruchowej w różnych okresach rozwojowych | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |
| 5 | Wolne rodniki i antyoksydanty w zdrowiu i chorobie | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |
| 6 | Żywność człowieka na przestrzeni wieków | | | 2 | 2 | | | 10 | 10 | | | | | | | | | | | | | | | | 10 | | | | |

| Forma zaliczenia | | |
|---------------------------|-----------------|---|
| EGZ - egzamin | W - wykłady | Cw. Sym. - ćwiczenia w warunkach symulowanych |
| ZAO - zaliczenie na ocenę | S - seminaria | e-l - e-learning |
| ZAL - zaliczenie | Cw. - ćwiczenia | zajęcia w Centrum Symulacji Medycznej |
| | P - praktyka | |