

Krakowska Wyższa Szkoła Promocji Zdrowia z siedzibą w Krakowie
 Plan studiów na kierunku DIETETYKA - studia stacjonarne 2019/2020

Studia I stopnia - profil kształcenia praktyczny

| Nr | Kod przedmiotu | Przedmiot | Sem. 1 | | | | | Sem. 2 | | | | | Sem. 3 | | | | | Sem. 4 | | | | | Sem. 5 | | | | | Sem. 6 | | | | | Kazem | | | Zaj. prakc. |
|----|----------------|---|------------------------------------|------------|----------|-----------|------------|--------------------------|-----------|-----------|------------|------------|--------------------------|-----------|------------|------------|-----------|--|-----------|-----------|-----------|-----------|-----------|-----------|-----------|-----------|------------|------------|------------|------------|------------|----------|-----------|---|---|-------------|
| | | | WR | CW | LAB | PKT | WR | CW | LAB | PKT | WR | CW | LAB | PKT | WR | CW | LAB | PKT | WR | CW | LAB | PKT | WR | CW | LAB | PKT | WR | CW | LAB | PKT | | | | | | |
| | | | A. Przedmioty kształcenia ogólnego | | | | | B. Przedmioty podstawowe | | | | | C. Przedmioty kierunkowe | | | | | D. Przedmioty specjalizacyjne - przedmioty do wyboru | | | | | | | | | | | | | | | | | | |
| 1 | DLA1 | Wychowanie fizyczne | | 30 | | 0 | | | | | | | 0 | | | | | | | | | | | | | | | | | | | 0 | 60 | 0 | 0 | |
| 2 | DLA2 | Technologia Informacyjna | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | 0 | 30 | 0 | 2 | |
| 3 | DLA3 | Etyka zawodowa | | | | | 15 | | | | | 1 | | | | | | | | | | | | | | | | | | | 15 | 0 | 0 | 1 | | |
| 4 | DLA4 | Ochrona własności intelektualnej | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 15 | 0 | 0 | 1 | | |
| 5 | DLA5 | Pedagogika | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| 6 | DLA6 | Podstawy Przedsiębiorczości | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 0 | 20 | 0 | 1 | | |
| | | suma A | 30 | 60 | 0 | 4 | 15 | 30 | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 15 | 0 | 0 | 0 | 60 | 110 | 0 | 7 | | | | |
| 1 | DLB1 | Anatomia człowieka [E] | | 20 | | 2 | | 15 | 30 | | 3 | | | 30 | 30 | | 4 | | | | | | | | | | | | | | | 35 | 30 | 0 | 5 | |
| 2 | DLB2 | Biochemia ogólna i żywności [E] | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 30 | 0 | 4 | | |
| 3 | DLB3 | Podstawy chemii ogólnej [E] | | 30 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 30 | 0 | 4 | | |
| 4 | DLB4 | Chemia żywności [E] | | | | | 15 | 15 | | 2 | | | 15 | 15 | | 3 | | | | | | | | | | | | | | | 30 | 30 | 0 | 5 | | |
| 5 | DLB5 | Fizjologia człowieka [E] | | 30 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 30 | 0 | 4 | | |
| 6 | DLB6 | Patofizjologia | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| 7 | DLB7 | Genetyka | | | | | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| 8 | DLB8 | Kwalifikowana pierwsza pomoc przedmedyczna | | | | | | | 30 | 2 | | | | | | | | | | | | | | | | | | | | | 0 | 30 | 0 | 2 | | |
| 9 | DLB9 | Mikrobiologia ogólna i żywności [E] | | | | | | | | | | | | 30 | 30 | | 4 | | | | | | | | | | | | | | 30 | 30 | 0 | 4 | | |
| 10 | DLB10 | Parazytologia [E] | | 20 | | 3 | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 15 | 0 | 3 | | |
| 11 | DLB11 | Przededytacja żywności | | 15 | | 1 | | | | | | | | | | | | | | | | | | | | | | | | | 15 | 0 | 0 | 1 | | |
| 12 | DLB12 | Podstawy psychologii | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| | | suma B | 145 | 75 | 0 | 16 | 60 | 75 | 0 | 9 | 75 | 75 | 0 | 11 | 30 | 0 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 310 | 225 | 0 | 38 | | | |
| 1 | DLC1 | Żywność człowieka [E] | | | | | | | | | | | 30 | 30 | | 4 | | 30 | 30 | | | | | | | | | | | | 60 | 60 | 0 | 8 | | |
| 2 | DLC2 | Dietytyka pediatryczna [E] | | | | | | | | | | | | | 30 | | 2 | | 30 | | | | | | | | | | | | 60 | 0 | 0 | 4 | | |
| 3 | DLC3 | Technologia gastroenterologiczna | | | | | | | | | | | | | | | | | 30 | | | | | | | | | | | | 30 | 0 | 10 | 2 | | |
| 4 | DLC4 | Kliniczny zarys chorób [E] | | | | | | | | | | | | | | | | | 30 | | | | | | | | | | | | 30 | 30 | 0 | 4 | | |
| 5 | DLC5 | Farmakologia i farmakoterapia żywnościowa oraz interakcja leków z żywnością | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 15 | 0 | 2 | | |
| 6 | DLC6 | Analiza sensoryczna | | | | | | | | | | | 15 | | | 2 | | | | | | | | | | | | | | | 15 | 0 | 15 | 2 | | |
| 7 | DLC7 | Edukacja żywieniowa | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 15 | 0 | 2 | | |
| 8 | DLC8 | Prawo i ekonomika w ochronie zdrowia | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| 9 | DLC9 | Analiza i ocena jakości żywności | | | | | | | | | | | | | | | | | 30 | | | | | | | | | | | | 30 | 0 | 0 | 2 | | |
| 10 | DLC10 | Zarządzanie bezpieczeństwem żywności [E] | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 10 | 20 | 4 | | |
| 11 | DLC11 | Higiena i toksykologia żywności | | | | | 15 | | | 1 | | 30 | 15 | | 3 | | | | | | | | | | | | | | | | 45 | 15 | 0 | 4 | | |
| 12 | DLC12 | Technologia żywności i pokarm [E] | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 30 | 4 | | |
| 13 | DLC13 | Towaroznawstwo żywności [E] | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 30 | 4 | | |
| 14 | DLC14 | Statystyka w dietetyce | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 0 | 15 | 0 | 1 | |
| 15 | DLC15 | Ekologia i ochrona przyrody | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | |
| 16 | DLC16 | Ergonomia i bezpieczeństwo w organizacji pracy | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | |
| 17 | DLC17 | Metodologia i proseminarium dyplomowe | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 0 | 30 | 0 | 2 | |
| | | suma C | 60 | 0 | 0 | 4 | 75 | 0 | 60 | 9 | 135 | 45 | 15 | 13 | 140 | 85 | 20 | 20 | 16 | 60 | 60 | 60 | 10 | 8 | 30 | 15 | 2 | 500 | 205 | 105 | 52 | | | | | |
| | | suma A+B+C | 235 | 135 | 0 | 24 | 150 | 105 | 60 | 19 | 210 | 120 | 15 | 24 | 170 | 105 | 20 | 19 | 75 | 60 | 60 | 10 | 9 | 30 | 15 | 2 | 870 | 540 | 105 | 97 | | | | | | |

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|-----------------------------|--------|--|--|-----|-----|---|----|-----|-----|-----|-----|-----|------|------|----|-----|-----|----|----|-----|-----|-----|----|-----|-----|-----|------|------|-----|-----|-----|-----|----|----|-----|-----|---|----|
| 1 | DI_D1 | język obcy / 1 (do wyboru: / angielski / / niemiecki / / hiszpański) [E] | | 30 | | 2 | | 30 | | 2 | | 30 | | 2 | | 30 | | 2 | | 30 | | 2 | | 30 | | 2 | | 0 | 120 | 0 | 0 | 8 | | | | | | |
| 2 | DI_D2 | Zywność w alergiach / nietolerancjach pokarmowych / Alergeny pokarmowe * | | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 10 | 0 | 2 | T | | | | | | |
| 3 | DI_D3 | Sociologia zdrowia / choroby / Sociologia medycyny* | | 15 | | 1 | | | | | | | | | | | | | | | | | | | | | 15 | 0 | 0 | 1 | | | | | | | | |
| 4 | DI_D4 | Promocja diety / Edukacja zdrowotna * [E] | | 15 | | 1 | 30 | | | | | | | | | | | | | | | | | | | | 45 | 0 | 0 | 3 | | | | | | | | |
| 5 | DI_D5 | Zywność dietetyczna / funkcjonalna / żywność specjalnego przeznaczenia medycznego* | | 30 | | 2 | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | | | | | | | |
| 6 | DI_D6 | Dietoprofilaktyka chorób cywilizacyjnych / żywność w chorobach metabolicznych * [E] | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 15 | 3 | 30 | 15 | 3 | 60 | 30 | 0 | 6 | T | |
| 7 | DI_D7 | Podstawy położnictwa z elementami żywienia kobiet ciężarnych / żywność, kobiety ciężarne / Lactation * | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 10 | 2 | 20 | 10 | 2 | 40 | 20 | 0 | 4 | T | |
| 8 | DI_D8 | Choroby zakaźne z elementami żywienia / Epidemiologia i profilaktyka chorób zakaźnych [E] | | | | | | | | | | | | | | | | | | | | | | | | | | 60 | 0 | 0 | 4 | | | | | | | |
| 9 | DI_D9 | Bromatologia / Nauka o żywności * | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | | | | | | | |
| 10 | DI_D10 | Psychologia zdrowia / Psychodietetyka * | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 0 | 0 | 2 | | | | | | | | |
| 11 | DI_D11 | Zywność w gastroenterologii / Dietoterapia w chorobach układu pokarmowego * [E] | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 10 | 2 | 20 | 10 | 2 | 40 | 20 | 0 | 4 | T | |
| 12 | DI_D12 | Żywność osób starszych / Dietetyka geriatryczna * | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 10 | 2 | 30 | 10 | 0 | 2 | | | | | |
| 12 | DI_D13 | Zywność w chorobach nerki / Żywność w chorobach układu moczowego * [E] | | | | | | | | | | | | | | | | | | | | | | | | | 20 | 10 | 2 | 20 | 10 | 2 | 40 | 20 | 0 | 4 | T | |
| 14 | DI_D14 | Fizjologia wysiłku i żywność w sporcie / Żywność w sporcie - chłodnicze uwatunkowanie wysiłku fizycznego * | | | | | | | | | | | | | | | | | | | | | | | | | | 15 | 15 | 2 | 15 | 15 | 2 | 30 | 30 | 0 | 4 | T |
| 15 | DI_D15 | Praca dyplomowa ** | | | | | | | | | | | | | | | | | | | | | | | | | | 10 | 8 | 0 | 10 | 0 | 8 | | | | | |
| | | suma D | | 60 | 30 | 0 | 6 | 60 | 30 | 0 | 6 | 60 | 30 | 0 | 6 | 60 | 30 | 0 | 6 | 60 | 30 | 0 | 6 | 60 | 30 | 0 | 6 | 155 | 70 | 0 | 15 | 150 | 65 | 21 | 470 | 270 | 0 | 56 |
| | | suma A+B+C+D | | 295 | 165 | 0 | 30 | 210 | 135 | 60 | 25 | 210 | 150 | 15 | 26 | 215 | 150 | 20 | 25 | 230 | 230 | 130 | 10 | 24 | 180 | 80 | 23 | 1340 | 810 | 105 | 105 | 153 | | | | | | |
| | | Suma godzin | | 460 | 460 | | | 405 | 375 | 385 | 370 | 260 | 2255 | | | | | | | | | | | | | | | | | | | | | | | | | |
| E. Praktyka zawodowa | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | DI_E1 | Praktyka z technologii potraw | | | | | | | 120 | | 5 | | | | | | | | | | | | | | | | 0 | 120 | 0 | 5 | | | | | | | | |
| 2 | DI_E2 | Praktyka wstępna w szpitalu | | | | | | | | 120 | 5 | | | | | | | | | | | | | | | | 0 | 120 | 0 | 5 | | | | | | | | |
| 3 | DI_E3 | Praktyka w poradni chorób układu pokarmowego i chorób metabolicznych | | | | | | | | | | | | | | | | | | | | | | | | | 100 | 4 | 0 | 100 | 0 | 4 | | | | | | |
| 4 | DI_E4 | Praktyka w poradni dietetycznej lub dziale żywienia w szpitalu | | | | | | | | | | | | | | | | | | | | | | | | | 140 | 0 | 140 | 0 | 5 | | | | | | | |
| 5 | DI_E5 | Praktyka w domu opieki społecznej | | | | | | | | | | | | | | | | | | | | | | | | | 70 | 0 | 70 | 0 | 3 | | | | | | | |
| 6 | DI_E6 | Praktyka w zakresie żywienia niemowląt i dzieci (szpital dziecięcy lub oddział dziecięcy, żłobek, przedszkole) | | | | | | | | | | | | | | | | | | | | | | | | | 120 | 0 | 120 | 0 | 5 | | | | | | | |
| 7 | DI_E7 | Praktyka w szpitalu dla dorosłych | | | | | | | | | | | | | | | | | | | | | | | | | 100 | 4 | 0 | 100 | 0 | 4 | | | | | | |
| | | suma E | | 0 | 0 | 0 | 0 | 0 | 120 | 0 | 5 | 0 | 0 | 5 | 0 | 120 | 0 | 5 | 0 | 210 | 0 | 8 | 0 | 8 | 0 | 200 | 8 | 0 | 770 | 0 | 31 | | | | | | | |
| | | suma A+B+C+D+E | | 295 | 165 | 0 | 30 | 210 | 255 | 60 | 30 | 210 | 270 | 15 | 31 | 215 | 270 | 20 | 30 | 230 | 340 | 10 | 32 | 180 | 280 | 31 | 1340 | 1580 | 105 | 154 | | | | | | | | |
| | | Suma godzin | | 460 | 460 | | | 525 | 505 | 495 | 505 | 580 | 460 | 3025 | | | | | | | | | | | | | | | | | | | | | | | | |

Objaśnienia:

- ** jeden z dwóch przedmiotów do wyboru
- ** przedmioty Praca dyplomowa jako przedmiot do wyboru poprzez wybór promotora
- WK - ilość godzin dydaktycznych wykładu
- ĆW - ilość godzin dydaktycznych ćwiczeń
- LAB - ćwiczenia laboratoryjne
- PKT - ilość punktów ECTS
- [E] - egzamin końcowy z przedmiotu

| ilość ECTS - zajęcia praktyczne | ilość ECTS (min.) - zajęcia praktyczne wymagane | ilość ECTS - wybieralność osiągnięcia | ilość ECTS (min.) - wybieralność wymagana |
|---------------------------------|---|---------------------------------------|---|
| 95 | 92 | 56 | 55,2 |

REKTOR

 prof. dr hab. inż. Tadeusz Tuszyński