**UNIWERSYTET MORSKI W GDYNI**

**Wydział Przedsiębiorczości i Towaroznawstwa**

Kierunek: **Towaroznawstwo**

Specjalność: **Menedżer Produktu**

Studia: **I stopnia** **Niestacjonarne** Rok naboru: **2020/2021**

*Plan studiów zatwierdzony przez RW dnia 09-07-2019*

*obowiązuje od semestru zimowego roku akademickiego 2019/2020*

## UMG/WPiT/Tow/Ist/MP nst

| | | | | | ROK 1 | | | | | | | | | | ROK 2 | | | | | | | | | | ROK 3 | | | | | | | | | | ROK 4 | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | Semestr I | | | | | Semestr II | | | | | Semestr III | | | | | Semestr IV | | | | | Semestr V | | | | | Semestr VI | | | | | Semestr VII | | | | |
| Lp. | Przedmiot | Katedra | Rygor | Liczba godzin | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* |
| | **Przedmioty ogólne i kierunkowe** | | | **981** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Język obcy I | SJO | Z | 18 | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | Fizyka | KF | Z | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Matematyka | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | Chemia I | KTPiCh | E1 | 36 | 18 | 9 | 9 | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | Bezpieczeństwo i higiena pracy | KTiZJ | Z | 9 | 9 | | | | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | Ekonomia | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | Podstawy zarządzania | KZiE | Z | 18 | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | Język obcy II | SJO | Z | 18 | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Statystyka | KZiE | E2 | 27 | | | | | | 18 | 9 | | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Informatyka | KSI | Z | 36 | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | Chemia II | KTPiCh | E2 | 27 | | | | | | 18 | | 9 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Przedmioty wybieralne humanistyczno-społeczne I | WPiT | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | Biochemia | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | Metody badań produktów | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | Wstęp do towaroznawstwa | KTiZJ | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | Język obcy III | SJO | Z | 18 | | | | | | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | |
| 17 | Podstawy marketingu | KZiE | Z | 18 | | | | | | | | | | | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | | |
| 18 | Ochrona środowiska | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 9 | 9 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 19 | Mikrobiologia | KTiZJ | E3 | 27 | | | | | | | | | | | 9 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 20 | Sensoryczna ocena jakosci | KTiZJ | Z | 36 | | | | | | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 21 | Przedmioty wybieralne z puli kierunkowej | WPiT | Z | 45 | | | | | | | | | | | 45 | | | | 8 | | | | | | | | | | | | | | | | | | | | |
| 22 | Język obcy IV | SJO | Z | 18 | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | | | | | | | | | | | |
| 23 | Przedmioty wybieralne humanistyczno-społeczne II | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | | 2 | | | | | | | | | | | | | | |
| 24 | Podstawy procesów technologicznych | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | 9 | 9 | | | 4 | | | | | | | | | | | | | | |
| 25 | Wykład monograficzny I | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | | 1 | | | | | | | | | | | | | | |
| 26 | Przedmioty wybieralne z puli wydziałowej | WPiT | Z | 45 | | | | | | | | | | | | | | | | 45 | | | | | 8 | | | | | | | | | | | | | | |
| 27 | Język obcy V | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | | | | | |
| 28 | Towaroznawstwo przemysłowe I | KTPiCh | E5 | 36 | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | | |
| 29 | Towaroznawstwo spożywcze produktów pochodzenia zwierzęcego | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | | |
| 30 | Seminarium dyplomowe I | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 | | | | | | | | |
| 31 | Język obcy VI | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | |
| 32 | Towaroznawstwo przemysłowe II | KTPiCh | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | |
| 33 | Opakowalnictwo | KTPiCh | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | |
| 34 | Towaroznawstwo spożywcze produktów pochodzenia roślinnego | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | |
| 35 | Przedmioty wybieralne z zakresu kompetencji społecznych | WPiT | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 4 | | | |
| 36 | Seminarium dyplomowe II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | | 2 | | | |
| 37 | Język obcy VII | SJO | E7 | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 2 |
| 38 | Przechowalnictwo | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | 4 |
| 39 | Seminarium dyplomowe III | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 |
| 40 | Praca dyplomowa | WPiT | Z | 0 | Zaliczenie pracy dyplomowej odbywa się na ostatnim semestrze | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 15 |
| 41 | Praktyka zawodowa | WPiT | Z | 4 tyg. | | | | | | | | | | | | | | | | | | | | | | | | | | | | Praktyka zaliczana po VI semestrze | | | | 4 | | | | |
| | **Przedmioty specjalnościowe** | | | **477** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Finanse przedsiębiorstw | KZiE | Z | 18 | | | | | | 9 | 9 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | Inżynieria materiałowa | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 18 | | | 4 | | | | | | | | | | | | | | | | | | | | |
| 44 | Zarządzanie jakością | KTiZJ | Z | 30 | | | | | | | | | | | | | | | | 15 | 15 | | | | 2 | | | | | | | | | | | | | | |
| 45 | Analiza instrumentalna | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | | 18 | | | 4 | | | | | | | | | | | | | | |
| 46 | Zarządzanie produktem | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | 18 | | | | 4 | | | | | | | | | | | | | | |
| 47 | Marketing towarów i usług | KZiE | Z | 36 | | | | | | | | | | | | | | | | 18 | 18 | | | | 4 | | | | | | | | | | | | | | |
| 48 | Rachunkowość MPG | KZiE | Z | 18 | | | | | | | | | | | | | | | | | | | | | | 9 | 9 | | | 2 | | | | | | | | | |
| 49 | Zachowania konsumenta | KTiZJ | Z | 27 | | | | | | | | | | | | | | | | | | | | | | 18 | 9 | | | 2 | | | | | | | | | |
| 50 | Projektowanie i wdrażanie systemów zarządzania jakością | KTiZJ | E5 | 60 | | | | | | | | | | | | | | | | | | | | | | 30 | | | 30 | 4 | | | | | | | | | |
| 51 | Wykład monograficzny II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | | |
| 52 | Projektowanie i komercjalizacja produktów | KTiZJ | Z | 36 | | | | | | | | | | | | | | | | | | | | | | 18 | 9 | | 9 | 4 | | | | | | | | | |
| 53 | Komunikacja marketingowa | KZiE | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | 9 | | | 2 | | | |
| 54 | Ekologia w towaroznawstwie | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 12 | 6 | | 5 | | | |
| 55 | Gospodarka magazynowa | KTiZJ | E6 | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | |
| 56 | Projektowanie i zarządzanie procesami technologicznymi | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 4 |
| 57 | Metodologia badań konsumenckich | KTiZJ | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | 9 | | 2 |
| 58 | Marketing sensoryczny | KTiZJ | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | | 1 |
| | **RAZEM** | | | **1458** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Liczba godzin w semestrze (W,C,L,P) oraz ECTS | | | | 90 | 90 | 9 | 0 | 30 | 117 | 36 | 63 | 0 | 30 | 117 | 54 | 45 | 0 | 29 | 150 | 78 | 27 | 0 | 31 | 120 | 45 | 45 | 39 | 27 | 99 | 57 | 51 | 0 | 33 | 54 | 27 | 27 | 18 | 30 |
| | Liczba egzaminów w semestrze | | | | 3 | | | | | 4 | | | | | 3 | | | | | 3 | | | | | 3 | | | | | 4 | | | | | 3 | | | | |
| | Łączna liczba godzin w semestrze | | | | 189 | | | | | 216 | | | | | 216 | | | | | 255 | | | | | 249 | | | | | 207 | | | | | 126 | | | | |
| | Łączna liczba punktów ECTS w planie studiów | | | | 210 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Oznaczenia

W - wykład, C - ćwiczenia, L - laboratorium, P - projekt

**UNIWERSYTET MORSKI W GDYNI**
**Wydział Przedsiębiorczości i Towaroznawstwa**

Kierunek: **Towaroznawstwo**
Specjalność: **Towaroznawstwo i Zarządzanie Jakością**
Studia: **I stopnia** **Niestacjonarne** Rok naboru: **2020/2021**

*Plan studiów zatwierdzony przez RW dnia 09-07-2019*
*obowiązuje od semestru zimowego roku akademickiego 2019/2020*

| UMG/WPiT/Tow/Ist/TiZJ nst | | | | ROK 1 | | | | | | | | | | ROK 2 | | | | | | | | | | ROK 3 | | | | | | | | | | ROK 4 | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | Semestr I | | | | | Semestr II | | | | | Semestr III | | | | | Semestr IV | | | | | Semestr V | | | | | Semestr VI | | | | | Semestr VII | | | | |
| Lp. | Przedmiot | Katedra | Rygor | Liczba godzin | W | C | L | P | ECTS | W | C | L | P | ECTS | W | C | L | P | ECTS | W | C | L | P | ECTS | W | C | L | P | ECTS | W | C | L | P | ECTS | W | C | L | P | ECTS |
| | **Przedmioty ogólne i kierunkowe** | | | 981 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Język obcy I | SJO | Z | 18 | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | Fizyka | KF | Z | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Matematyka | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | Chemia I | KTPiCh | E1 | 36 | 18 | 9 | 9 | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | Bezpieczeństwo i higiena pracy | KTiZJ | Z | 9 | 9 | | | | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | Ekonomia | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | Podstawy zarządzania | KZiE | Z | 18 | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | Język obcy II | SJO | Z | 18 | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Statystyka | KZiE | E2 | 27 | | | | | | 18 | 9 | | | 4 | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Informatyka | KSI | Z | 36 | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | Chemia II | KTPiCh | E2 | 27 | | | | | | 18 | | 9 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Przedmioty wybieralne humanistyczno-społeczne I | WPiT | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | Biochemia | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | Metody badań produktów | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | Wstęp do towaroznawstwa | KTiZJ | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | Język obcy III | SJO | Z | 18 | | | | | | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | |
| 17 | Podstawy marketingu | KZiE | Z | 18 | | | | | | | | | | | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | |
| 18 | Ochrona środowiska | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 9 | 9 | | 4 | | | | | | | | | | | | | | | | | | | |
| 19 | Mikrobiologia | KTiZJ | E3 | 27 | | | | | | | | | | | 9 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | |
| 20 | Sensoryczna ocena jakosci | KTiZJ | Z | 36 | | | | | | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | |
| 21 | Przedmioty wybieralne z puli kierunkowej | WPiT | Z | 45 | | | | | | | | | | | 45 | | | | 8 | | | | | | | | | | | | | | | | | | | |
| 22 | Język obcy IV | SJO | Z | 18 | | | | | | | | | | | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | |
| 23 | Przedmioty wybieralne humanistyczno-społeczne II | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | |
| 24 | Podstawy procesów technologicznych | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | 9 | 9 | | 4 | | | | | | | | | | | | | | |
| 25 | Wykład monograficzny I | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | | | | | | | |
| 26 | Przedmioty wybieralne z puli wydziałowej | WPiT | Z | 45 | | | | | | | | | | | | | | | | 45 | | | | 8 | | | | | | | | | | | | | | |
| 27 | Język obcy V | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | | | | | |
| 28 | Towaroznawstwo przemysłowe I | KTPiCh | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | |
| 29 | Towaroznawstwo spożywcze produktów pochodzenia zwierzęcego | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | |
| 30 | Seminarium dyplomowe I | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 | | | | | | | | |
| 31 | Język obcy VI | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 2 | | | | |
| 32 | Towaroznawstwo przemysłowe II | KTPiCh | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | |
| 33 | Opakowalnictwo | KTPiCh | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | |
| 34 | Towaroznawstwo spożywcze produktów pochodzenia roślinnego | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | |
| 35 | Przedmioty wybieralne z zakresu kompetencji społecznych | WPiT | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 4 | | | | |
| 36 | Seminarium dyplomowe II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 | | | | |
| 37 | Język obcy VII | SJO | E7 | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 2 |
| 38 | Przechowalnictwo | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | 4 |
| 39 | Seminarium dyplomowe III | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | 2 |
| 40 | Praca dyplomowa | WPiT | Z | 0 | Zaliczenie pracy dyplomowej odbywa się na ostatnim semestrze | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 15 |
| 41 | Praktyka zawodowa | WPiT | Z | 4 tyg. | | | | | | | | | | | | | | | | | | | | | | | | | | Praktyka zaliczana po VI semestrze | | | | 4 | | | | |
| | **Przedmioty specjalnościowe** | | | 501 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Chemia fizyczna | KTPiCh | Z | 27 | | | | | | 18 | | 9 | | 2 | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | Inżynieria materiałowa | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 18 | | | 4 | | | | | | | | | | | | | | | | | | | |
| 44 | Analiza instrumentalna | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | |
| 45 | Zarządzanie jakością | KTiZJ | Z | 30 | | | | | | | | | | | | | | | | 15 | 15 | | | 2 | | | | | | | | | | | | | | |
| 46 | Mikrobiologiczne aspekty jakości towarów | KTiZJ | E4 | 18 | | | | | | | | | | | | | | | | 9 | 9 | | | 3 | | | | | | | | | | | | | | |
| 47 | Przemysłowa produkcja towarów | KTiZJ | Z | 18 | | | | | | | | | | | | | | | | 9 | 9 | | | 2 | | | | | | | | | | | | | | |
| 48 | Wybrane zagadnienia z toksykologii żywności i substancji dodatkowych | KTiZJ | Z | 27 | | | | | | | | | | | | | | | | 18 | 9 | | | 3 | | | | | | | | | | | | | | |
| 49 | Ładunkoznawstwo | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | |
| 50 | Projektowanie i wdrażanie systemów zarządzania jakością | KTiZJ | E5 | 60 | | | | | | | | | | | | | | | | | | | | | 30 | | | 30 | 4 | | | | | | | | |
| 51 | Zachowania konsumenta | KTiZJ | Z | 27 | | | | | | | | | | | | | | | | | | | | | 18 | 9 | | | 2 | | | | | | | | |
| 52 | Wykład monograficzny II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | |
| 53 | Higiena żywnosci i żywienia | KTiZJ | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | |
| 54 | Ekologia w towaroznawstwie | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 12 | 6 | | 5 | | | | |
| 55 | Gospodarka magazynowa | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 4 | | | | |
| 56 | Projektowanie i zarządzanie procesami technologicznymi | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 18 | 4 |
| 57 | Systemy zarządzania bhp | KTiZJ | Z | 60 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 30 | 30 | | | 3 |
| | **RAZEM** | | | 1482 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Liczba godzin w semestrze (W,C,L,P) oraz ECTS | | | | 90 | 90 | 9 | 0 | 30 | 126 | 27 | 72 | 0 | 30 | 117 | 54 | 45 | 0 | 29 | 150 | 69 | 27 | 0 | 31 | 111 | 27 | 63 | 30 | 26 | 99 | 66 | 51 | 0 | 34 | 66 | 48 | 27 | 18 | 30 |
| | Liczba egzaminów w semestrze | | | | 3 | | | | | 4 | | | | | 3 | | | | | 3 | | | | | 4 | | | | | 4 | | | | | 3 | | | | |
| | Łączna liczba godzin w semestrze | | | | 189 | | | | | 225 | | | | | 216 | | | | | 246 | | | | | 231 | | | | | 216 | | | | | 159 | | | | |
| | Łączna liczba punktów ECTS w planie studiów | | | | 210 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Oznaczenia
W - wykład, C - ćwiczenia, L - laboratorium, P - projekt

**UNIWERSYTET MORSKI W GDYNI**

**Wydział Przedsiębiorczości i Towaroznawstwa**

Kierunek: **Towaroznawstwo**

Specjalność: **Usługi Żywieniowe i Dietetyka**

Studia: **I stopnia** **Niestacjonarne** Rok naboru: **2020/2021**

*Plan studiów zatwierdzony przez RW dnia 09-07-2019*

*obowiązuje od semestru zimowego roku akademickiego 2019/2020*

| UMG/WPiT/Tow/Ist/UŻiD nst | | | | | ROK 1 | | | | | | | | | | ROK 2 | | | | | | | | | | ROK 3 | | | | | | | | | | ROK 4 | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | Semestr I | | | | | Semestr II | | | | | Semestr III | | | | | Semestr IV | | | | | Semestr V | | | | | Semestr VI | | | | | Semestr VII | | | | |
| Lp. | Przedmiot | Katedra | Rygor | Liczba godzin | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* | W | C | L | P | *ECTS* |
| | **Przedmioty ogólne i kierunkowe** | | | **981** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Język obcy I | SJO | Z | 18 | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | Fizyka | KF | Z | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Matematyka | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | Chemia I | KTPiCh | E1 | 36 | 18 | 9 | 9 | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | Bezpieczeństwo i higiena pracy | KTiZJ | Z | 9 | 9 | | | | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | Ekonomia | KZiE | E1 | 36 | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | Podstawy zarządzania | KZiE | Z | 18 | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | Język obcy II | SJO | Z | 18 | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | Statystyka | KZiE | E2 | 27 | | | | | | 18 | 9 | | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | Informatyka | KSI | Z | 36 | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | Chemia II | KTPiCh | E2 | 27 | | | | | | 18 | | 9 | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | Przedmioty wybieralne humanistyczno-społeczne I | WPiT | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13 | Biochemia | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | Metody badań produktów | KTiZJ | E2 | 36 | | | | | | 18 | | 18 | | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 15 | Wstęp do towaroznawstwa | KTiZJ | Z | 9 | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 16 | Język obcy III | SJO | Z | 18 | | | | | | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | | | | | | | |
| 17 | Podstawy marketingu | KZiE | Z | 18 | | | | | | | | | | | 9 | 9 | | | 3 | | | | | | | | | | | | | | | | | | | | |
| 18 | Ochrona środowiska | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 9 | 9 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 19 | Mikrobiologia | KTiZJ | E3 | 27 | | | | | | | | | | | 9 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 20 | Sensoryczna ocena jakosci | KTiZJ | Z | 36 | | | | | | | | | | | 18 | | 18 | | 4 | | | | | | | | | | | | | | | | | | | | |
| 21 | Przedmioty wybieralne z puli kierunkowej | WPiT | Z | 45 | | | | | | | | | | | 45 | | | | 8 | | | | | | | | | | | | | | | | | | | | |
| 22 | Język obcy IV | SJO | Z | 18 | | | | | | | | | | | | | | | | | 18 | | | 2 | | | | | | | | | | | | | | |
| 23 | Przedmioty wybieralne humanistyczno-społeczne II | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | 2 | | | | | | | | | | | | | | |
| 24 | Podstawy procesów technologicznych | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | 9 | 9 | | 4 | | | | | | | | | | | | | | |
| 25 | Wykład monograficzny I | WPiT | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | | | | | | | |
| 26 | Przedmioty wybieralne z puli wydziałowej | WPiT | Z | 45 | | | | | | | | | | | | | | | | 45 | | | | 8 | | | | | | | | | | | | | | |
| 27 | Język obcy V | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | | | | | |
| 28 | Towaroznawstwo przemysłowe I | KTPiCh | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | |
| 29 | Towaroznawstwo spożywcze produktów pochodzenia zwierzęcego | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | | | | | |
| 30 | Seminarium dyplomowe I | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 | | | | | | | | |
| 31 | Język obcy VI | SJO | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 2 | | | | |
| 32 | Towaroznawstwo przemysłowe II | KTPiCh | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | |
| 33 | Opakowalnictwo | KTPiCh | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | | 2 | | | | |
| 34 | Towaroznawstwo spożywcze produktów pochodzenia roślinnego | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 5 | | | | |
| 35 | Przedmioty wybieralne z zakresu kompetencji społecznych | WPiT | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 4 | | | | |
| 36 | Seminarium dyplomowe II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 | | | | |
| 37 | Język obcy VII | SJO | E7 | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | | 2 |
| 38 | Przechowalnictwo | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | | 18 | | 4 |
| 39 | Seminarium dyplomowe III | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 2 |
| 40 | Praca dyplomowa | WPiT | Z | 0 | Zaliczenie pracy dyplomowej odbywa się na ostatnim semestrze | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 15 |
| 41 | Praktyka zawodowa | WPiT | Z | 4 tyg. | | | | | | | | | | | | | | | | | | | | | | | | | | Praktyka zaliczana po VI semestrze | | | | 4 | | | | |
| | **Przedmioty specjalnościowe** | | | **441** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 42 | Finanse przedsiębiorstw | KEiPG | Z | 18 | | | | | | 9 | 9 | | | 2 | | | | | | | | | | | | | | | | | | | | | | | | | |
| 43 | Żywienie człowieka | KTiZJ | E3 | 36 | | | | | | | | | | | 18 | 18 | | | 6 | | | | | | | | | | | | | | | | | | | | |
| 44 | Wybrane zagadnienia z toksykologii żywności i substancji dodatkowych | KTiZJ | Z | 27 | | | | | | | | | | | | | | | | 18 | 9 | | | 3 | | | | | | | | | | | | | | |
| 45 | Eksploatacja urządzeń gastronomicznych | KTiZJ | E4 | 18 | | | | | | | | | | | | | | | | 9 | | 9 | | 3 | | | | | | | | | | | | | | |
| 46 | Edukacja żywieniowa | KTiZJ | Z | 9 | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | | | | | | | |
| 47 | Planowanie i ocena żywienia | KTiZJ | E4 | 36 | | | | | | | | | | | | | | | | 18 | 18 | | | 5 | | | | | | | | | | | | | | |
| 48 | Żywienie w różnych okresach życia | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 3 | | | | | | | | |
| 49 | Technologia gastronomiczna | KTiZJ | E5 | 36 | | | | | | | | | | | | | | | | | | | | | 9 | | 27 | | 4 | | | | | | | | |
| 50 | Rachunkowość MPG | KZiE | Z | 18 | | | | | | | | | | | | | | | | | | | | | 9 | 9 | | | 2 | | | | | | | | |
| 51 | Zachowania konsumenta | KTiZJ | Z | 27 | | | | | | | | | | | | | | | | | | | | | 18 | 9 | | | 2 | | | | | | | | |
| 52 | Wykład monograficzny II | WPiT | Z | 9 | | | | | | | | | | | | | | | | | | | | | 9 | | | | 1 | | | | | | | | |
| 53 | Profilaktyka żywieniowa | KTiZJ | Z | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 3 | | | | |
| 54 | Organizacja usług żywieniowych | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 3 | | | | |
| 55 | Gospodarka magazynowa | KTiZJ | E6 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 4 | | | | |
| 56 | Ochrona konsumenta | KTiZJ | Z | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | | | 1 |
| 57 | Higiena żywności i żywienia | KTiZJ | Z | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 9 | | 9 | | 2 |
| 58 | Technika i organizacja obsługi konsumenta | KTiZJ | E7 | 36 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 18 | 18 | | | 4 |
| | **RAZEM** | | | **1422** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Liczba godzin w semestrze (W,C,L,P) oraz ECTS | | | | 90 | 90 | 9 | 0 | 30 | 117 | 36 | 63 | 0 | 30 | 117 | 54 | 45 | 0 | 31 | 135 | 54 | 18 | 0 | 29 | 99 | 54 | 72 | 0 | 26 | 108 | 90 | 45 | 0 | 34 | 54 | 36 | 36 | 0 | 30 |
| | Liczba egzaminów w semestrze | | | | 3 | | | | | 4 | | | | | 3 | | | | | 3 | | | | | 4 | | | | | 4 | | | | | 3 | | | | |
| | Łączna liczba godzin w semestrze | | | | 189 | | | | | 216 | | | | | 216 | | | | | 207 | | | | | 225 | | | | | 243 | | | | | 126 | | | | |
| | Łączna liczba punktów ECTS w planie studiów | | | | 210 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Oznaczenia

W - wykład, C - ćwiczenia, L - laboratorium, P - projekt