



Bioactive compounds with antioxidant properties
Educational subject description sheet

Basic information

Field of study Food Technology		Education cycle 2023/24	
Speciality -		Subject code ND000000NFT-AMS.MI2.3239.23	
Organizational unit The Faculty of Biotechnology and Food Science		Lecture languages english	
Study level Second-cycle (engineer) programme		Mandatory optional	
Study form Full-time		Block major subjects (conducted) in foreign languages	
Education profile General academic		Disciplines Food technology and nutrition	
		Subject related to scientific research Yes	
		Subject shaping practical skills Nie	
Teacher responsible for the subject	Anna Michalska, Paulina Nowicka		
Other teachers conducting classes	Anna Michalska, Paulina Nowicka, Pedro J Zapata Coll		
Period Semester 2	Examination graded credit	Number of ECTS points 3.0	
	Activities and hours lecture: 20 laboratory classes: 10		

Goals

C1	Provide a knowledge about bioactive compounds and antioxidants
C2	Present the methods used for determination of in vitro antioxidant capacity of agri-food products
C3	Provide an information about quantification and identification techniques for bioactive compounds in food products
C4	Provide a knowledge about influence of the processing on bioactive compounds and antioxidants in foods
C5	Provide knowledge about the connection between bioactive compounds and human health

Subject's learning outcomes

Code	Outcomes in terms of	Effects	Examination methods
Knowledge - Student knows and understands:			
W1	acquire the knowledge about natural source of bioactive compounds and antioxidants	NT_P7S_WG01	active participation, participation in discussion
W2	know the analytical techniques to identify and quantify bioactive compounds	NT_P7S_WG02, NT_P7S_WK06	active participation, participation in discussion
W3	know the mechanisms of the methods used for determination of in vitro antioxidant capacity of agri-food products	NT_P7S_WG01, NT_P7S_WG02	active participation, participation in discussion
W4	know the influence of processing on bioactive compounds and antioxidants in the maintenance of functional properties	NT_P7S_WG04, NT_P7S_WG05	active participation, participation in discussion
Skills - Student can:			
U1	has the ability to extract bioactive compounds	NT_P7S_UW02, NT_P7S_UW05	active participation, report, participation in discussion, performing tasks
U2	has the ability to evaluate the content of selected groups of bioactive compounds	NT_P7S_UW03, NT_P7S_UW05	active participation, report, participation in discussion, performing tasks
U3	has the ability to differentiate the methods for determination of antioxidant capacity	NT_P7S_UW01	active participation, report, test, participation in discussion, performing tasks
U4	has the ability to determine antioxidant capacity of agri-food products by common methods	NT_P7S_UW03, NT_P7S_UW05	active participation, report, test, participation in discussion, performing tasks
U5	has an ability to use a specific terminology in English	NT_P7S_UK07	active participation, report, test, participation in discussion, performing tasks
Social competences - Student is ready to:			

Code	Outcomes in terms of	Effects	Examination methods
K1	Able to adjust the extraction process in dependence of the type of bioactive compounds	NT_P7S_KK01	test
K2	Able to perform analytical determination of bioactive compounds and antioxidant capacity	NT_P7S_KK01	test
K3	Able to design process parameters in order to maintain the content of bioactive compounds and antioxidants	NT_P7S_KO02	test

Balance of ECTS points

Activity form	Activity hours*	
lecture	20	
laboratory classes	10	
consultations	5	
report preparation	10	
collecting and studying literature	5	
exam participation	5	
class preparation	10	
presentation/report preparation	10	
Student workload	Hours 75	ECTS 3.0
Workload involving teacher	Hours 35	ECTS 1.2
Practical workload	Hours 20	ECTS 0.8

* hour means 45 minutes

Study content

No.	Course content	Activities
1.	(1) Characterisation of bioactive compounds and antioxidant in agri-food products (2) Extraction methods (3) Analytical techniques to determine bioactive compounds (4) Analytical techniques for determination of antioxidant capacity (5) Functional foods and nutraceuticals (6) Changes in compounds bioactives during its development, post-harvest and process of fruits and vegetables (7) Innovations in design of agri-food products with improved content of bioactives and antioxidants	lecture
2.	(1) Determination of major groups of bioactive compounds (2) Evaluation of antioxidant capacity of agri-food products (3) Influence of the processing on the bioactive compounds and	laboratory classes

Course advanced

Teaching methods:

problem-solving method, presentation / demonstration, discussion, participation in research, lecture, classes, blended learning

Activities	Examination methods	Percentage in subject assessment
lecture	active participation, report, participation in discussion	60%
laboratory classes	test, performing tasks	40%

Literature

Obligatory

1. D. Valero Garrido, M. Serrano Mula (2010) Postharvest biology and technology for preserving fruit quality. Boca Raton, FL Taylor & Francis Group.
2. H. Dominguez, M. Gonzalez Munoz (2018) Water Extraction of Bioactive Compounds. Elsevier.
3. M. Carocho, P. Morales, I. C.F.R. Ferreira (2018) Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives, Trends in Food Science & Technology, 71, 107-120.
4. Horszwald A., Andlauer W. (2011) Characterisation of bioactive compounds in berry juices by traditional photometric and modern microplate methods. Journal of Berry Research, 1, 189-199.

Optional

1. Majerska J., Michalska A., Figiel A. (2019) A review of new directions in managing fruit and vegetable processing by-products. Trends in Food Science and Technology, 88, 207-219.
2. Michalska A., Lech K. (2020) Spray drying of antioxidant rich foods (Taylor & Francis Group). Chapter 4, Handbook on Spray Drying Applications for Food Industries, Ed. M. Selvamuthukumar,

Kierunkowe efekty uczenia się

Kod	Treść
NT_P7S_KK01	The graduate is ready to critical and self-critical capacity to assess, contrast, and decide upon scientific advances in agro-food technology and quality.
NT_P7S_KO02	The graduate is ready to apply knowledge acquired and form judgments that include reflection on social and ethical responsibilities in the agro-food field.
NT_P7S_UK07	The graduate can communicate abilities with professionals also in foreign language at B2 + level of the European Training Description System and to a higher degree use a specific terminology
NT_P7S_UW01	The graduate can use tools to search for relevant and reliable information to resolve problems, develop strategies, and advise agro-food industries.
NT_P7S_UW02	The graduate can develop and produce reports and procedures to manage food quality and safety based on continuous improvement.
NT_P7S_UW03	The graduate can formulate innovation strategies to control the raw materials that influence improvements in the quality of finished products.
NT_P7S_UW05	The graduate can create procedures for incorporating ingredients into foods with functional and nutritional properties and evaluate their market potential for acceptance by consumers. develop and use tools to assess co-products in the agro-food industry.
NT_P7S_WG01	The graduate knows and understands integrate knowledge in food production and technology to provide scientific and technical advice to producers and consumers.
NT_P7S_WG02	The graduate contrast and interpret advances in agro-food biotechnology and their practical applications.
NT_P7S_WG04	The graduate knows and understands scientific progress in the production and preparation of food, ensuring the improvement of quality in production.
NT_P7S_WG05	The graduate understands and apply scientific advances in animal production to be used in R&D of animal production industries.
NT_P7S_WK06	The graduate know the tools for scientific and legal information searches in agro-food technology.