

Polish name of the course:	Turystyka kulinarna	ECTS	2
English name of the course:	Culinary Tourism		
Name of study	Organic Agriculture and Food Production		

Language: English		Study level: I	
Study status: <input checked="" type="checkbox"/> full-time <input type="checkbox"/> part-time	Status of the course: <input type="checkbox"/> basic <input checked="" type="checkbox"/> professional	<input type="checkbox"/> obligatory <input checked="" type="checkbox"/> elective	Semester: 1 <input checked="" type="checkbox"/> winter semester <input type="checkbox"/> spring semester
description applies from the academic year (year):		2019/2020	Catalog number : ROL-ER-...

Coordinator of the course:	Piotr Gabryjończyk, Ph.D.		
Teachers:	Piotr Gabryjończyk, Ph.D.		
Conducting unit:	Department of Education Economics, Communication and Counselling, Division of Tourism and Country Development		
Unit ordering classes:	Faculty of Agriculture and Biology		
Goals and description of the course:	<p>Goal:</p> <ul style="list-style-type: none"> • Presentation of the essence of culinary tourism and its place in cultural tourism; • Indication of the importance of culinary heritage in the cultural heritage of Poland and the world; • Identification of benefits from the tourist use of the culinary heritage; • Indication of the possibility of using the culinary heritage in creating tourist products at a regional and national scale. <p>Description:</p> <p>Basic concepts in the field of tourism. A place of culinary tourism in cultural tourism, its features, varieties and participants. Polish and European gastronomic traditions. Culinary heritage in Poland and in the world. Traditional and regional products. European system of protection and distinction of regional products. Tourist product and its types. The specificity of the tourist product of culinary tourism and its creation and marketing. Culinary tourism in Poland and Europe - regions, countries, events and museums. Examples of good practices in culinary tourism. Culinary trails and their planning. Socio-economic aspects of culinary tourism. Opportunities and barriers to the development of culinary tourism. Enotourism and beer tourism as specific forms of culinary tourism. Culinary tourism in the media - selected examples.</p>		
Didactic forms, number of hours:	W - lecture, hours 20 C - auditorium exercises, hours 10		
Teaching methods:	Discussion, problem solving, case study, group projects, conversational lecture.		
Formal requirements and initial assumptions:	None		
Learning outcomes:	<p>Knowledge:</p> <p>W1 - knows and understands the role of the culinary heritage in the development of modern tourism and the creation of tourist products.</p>	<p>Skills:</p> <p>U1 - identifies heritage that is helpful in the development of culinary tourism on the local and national level; U2 - is able to plan business using culinary heritage for tourism purposes.</p>	<p>Competence :</p> <p>K1 - can work in a team, knowingly fulfilling various functions in it, and organize his individual work appropriately to the tasks.</p>
The verification way of learning outcomes:	W1 - final question paper; U1, K1 - project task on a given topic; U1, U2, K1 - team analysis of a defined problems; U1, U2 - assessment of activity during the course.		
Form of documentation achieved learning outcomes:	Final question paper, group projects, personal assessment cards.		
Elements and weights with the impact on the final grade:	Final question paper - 40%, project task on a given topic - 25%, team analysis of a defined problems - 25%, assessment of activity during the course - 10%.		
Place for course:	Lecture hall.		
Basic and complementary literature:			
<ol style="list-style-type: none"> 1. M. Clancy (ed.), <i>Slow Tourism, Food and Cities. Pace and the Search for the "Good Life"</i>, Routledge, Oxon 2018; 2. J. i L. Stanley, <i>Food Tourism. A practical marketing guide</i>, CABI, Oxfordshire 2015; 3. M. Woźniczko, T. Jędrysiak, D. Orłowski, <i>Turystyka kulinarna</i>, PWE, Warszawa 2015; 4. J. Kaczmarek, A. Stasiak, B. Włodarczyk, <i>Produkt turystyczny</i>, PWE, Warszawa 2005; 5. A.M. von Rohrscheidt, <i>Turystyka kulturowa. Fenomen, potencjał, perspektywy</i>, GWSHM Milenium, Gniezno 2008; 6. B. Krakowiak, A. Stasiak (ed.), <i>Kultura i turystyka - wokół wspólnego stołu</i>, ROT Woj. Łódzkiego, Łódź 2015; 7. <i>Turystyka kulturowa</i> journal. 			
Comments			

Quantitative indicators characterizing the module / course:

Estimated total number of student work hours (contact and own work) necessary to achieve the expected learning outcomes – based on this, complete the ECTS field:	50 h
The total number of ECTS points that a student obtains in classes requiring direct participation of academic teachers or other persons conducting classes (consultations, cooperation with a supervisor):	1 ECTS

Table of compliance of the directional learning outcomes with the effects of the course:

effect category	Learning outcomes for the course:	Reference to effects for the study program for the field of study	The impact of the course on the field effect ^{*)}
Knowledge – W1	W1 - knows and understands the role of the culinary heritage in the development of modern tourism and the creation of tourist products	K_W14	2
Skills – U1	U1 - identifies heritage that is helpful in the development of culinary tourism on the local and national level	K_U03	2
Skills – U2	U2 - is able to plan business using culinary heritage for tourism purposes	K_U15	2
Competence – K1	K1 - can work in a team, knowingly fulfilling various functions in it, and organize his individual work appropriately to the tasks	K_S02	2

*)

3 - advanced and detailed,

2 - significant,

1 - basic,