



COURSE SPECIFICATION

Course title in Polish	Ergonomia w projektowaniu architektonicznym
Course title in English	Ergonomics in architectural design
Valid from academic year	2020/2021

CURRICULAR ALIGNMENT

Programme	ARCHITECTURE
Level	second-cycle
Programme profile	academic
Mode of attendance	full-time
Specialism	-
Academic unit responsible for the course	Department of Architecture and Urban Planning
Course coordinator	dr inż. arch. Włodzimierz Tracz dr inż. arch. Sylwia Mochocka
Approved by	prof. dr hab. inż. Marek Iwański

COURSE DESCRIPTION

Teaching block	major
Course status	required
Language of instruction	Polish
Semester of delivery	semester II
Prerequisites	-
Exam (YES/NO)	NO
ECTS	1

Mode of teaching	lecture	class	lab	project	seminar
Number of hours per semester		15			

LEARNING OUTCOMES

Category	Code	Learning outcomes	Corresponding programme outcome code
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Knowledge	W01	Students have mastered knowledge of the basic theory and principles of architectural and urban design in accordance with ergonomic principles and universal design, spaces for people with disabilities.	A2_W09 A2_W14
	W02	Students have a structured practical but theoretically underpinned general knowledge covering ergonomics in residential facilities, public facilities and workplaces.	A2_W09 A2_W14
Skills	U01	Students are able to analyze, integrate and apply ergonomic knowledge and principles in the design of residential architecture, public buildings and workplaces.	A1_U16
	U02	Students are able to perceive and take into account utilitarian, legal and social aspects in the design of architectural objects.	A2_U18
Competence	K01	Students understand the need to design for the needs of users, including those with disabilities, and to form and accept constructive criticism on the solutions they present.	A2_K06

COURSE CONTENT

Teaching mode*	Topics covered
class	1. Introduction to the subject. What is ergonomics. Definition, application of ergonomic knowledge. Basic requirements and guidelines.
	2. Ergonomics in interiors. Basic parameters in interior design, Universal design, accessibility, architectural barriers.
	3. Scope: living areas, kitchen, dining room, bathroom.
	4. Ergonomics in residential architecture. Design of single and multi-family residential buildings; basic performance of rooms in a building.
	5 Universal design. Design of public facilities and spaces adapted to the disabled.
	6. Organization of workplace space. Office facilities, open space.

METHODS OF LEARNING OUTCOMES VERIFICATION

Learning outcome	Learning outcome verification methods					
	Oral exam	Written exam	Test	Project	Report	Other
W01			X			
W02			X			
U01			X			
U02			X			
K02			X			

ASSESSMENT

Teaching mode*	Assessment type	Criteria
class	mark-based	<i>Obtaining at least a pass mark on each in-class test.</i>

STUDENT WORKLOAD

ECTS weighting							
	Activities	Student workload		Unit			
		W	C	L	P	S	h
1.	Scheduled contact hours		15				h
2.	Other (office hours, exams)		2				h
3.	Total number of contact hours		17				h
4.	Number of ECTS credits for contact hours		0,68				ECTS
5.	Independent study hours		8				h
6.	Number of ECTS credits for independent study		0,32				ECTS
7.	Practical hours		0				h
8.	Number of ECTS credits for practical hours		0				ECTS
9.	Total workload		25				h
10.	ECTS credits for the course <i>1 ECTS credit = 25 student learning hours</i>		1				ECTS

READING LIST

1. Charytonowicz Jerzy, *Ergonomia w architekturze i urbanistyce: kierunki badań w 2018 roku*, Wrocław 2018
2. Neufert Ernst, *Podręcznik projektowania architektoniczno-budowlanego*. Wydawnictwo ARKADY.
3. Złowocki Maciej, *O ergonomii i architekturze*, Wydawnictwo Politechnika Krakowska
4. Rozporządzenie Ministra Infrastruktury z dnia 12 kwietnia 2002 r. *W sprawie warunków technicznych, jakim powinny odpowiadać budynki i ich usytuowanie*. (Dz. U. z dnia 15 czerwca 2002 r. ze zm.). Dz. U. 02-75-690.

5. Rozporządzenie Ministra Zdrowia *W sprawie warunków sanitarnych oraz zasad przestrzegania higieny przy produkcji i obrocie środkami spożywczymi, używkami i substancjami dodatkowymi dozwolonymi*
(Dz. U. nr 30, poz. 377 ze zm.).