



SYLABUS academic year 2017/2018														
Description of the course														
Module/Course	Food additives and genetically modified food – facts and myths										Group of detailed education results			
											Group code C, D, B	Group name C-Preclinical sciences; D- Behavioral and social sciences with elements of professionalism; B – Introduction to medical sciences		
Faculty	Medicine													
Major	Medicine													
Specialties	Not applicable													
Level of studies	Uniform magister studies X * 1 st degree studies <input type="checkbox"/> 2 nd degree studies <input type="checkbox"/> 3 rd degree studies <input type="checkbox"/> postgraduate studies <input type="checkbox"/>													
Form of studies	X full-time X part-time													
Year of studies	I - V					Semester	X Winter X Summer							
Type of course	<input type="checkbox"/> obligatory <input type="checkbox"/> limited choice <input checked="" type="checkbox"/> free choice / elective													
Course	X major <input type="checkbox"/> basic													
Language of instruction	<input type="checkbox"/> Polish <input checked="" type="checkbox"/> English <input type="checkbox"/> other													
* mark <input type="checkbox"/> with an X														
Number of hours														
Form of education														
Unit teaching the course	Lectures (L)	Seminars (SE)	Auditorium Classes (AC)	Major Classes -- not clinical (MC)	Clinical Classes (CC)	Laboratory Classes (LC)	Classes in Simulated	Practical Classes with Patient	Specialist Classes -- master studies	Foreign Language Course (FLC)	Physical Education	Vocational Practice (VP)	Self-Study (Student's own)	E-learning (EL)
Winter Semester:														
		10												
Summer Semester:														
		10												
TOTAL per year:														



		1												
		0												
Educational objectives (max. 6 items)														
C1. Gaining the knowledge of benefits and threats of using a genetically modified food														
C2. Characteristics of technics of obtaining genetically modified food and examples of modified nutritional products.														
C3. Characteristics of food additives used in food industry														
C4. Characteristics of threats of using genetically modified food and food additives – discussion based on Evidence Based Medicine														
Education result matrix for module/course in relation to verification methods of the intended education result and the type of class														
Number of course education result	Number of major education result	Student who completes the module/course knows/is able to					Methods of verification of intended education results (forming and summarising)				Form of didactic class <i>**enter the abbreviation</i>			
K 01	C. W 1.	Student knows basic definitions of the scope of genetics. Student knows the technics of obtaining genetically modified food					Discussion				SE			
K 02	C. W 10.	Student knows potential benefits and threats of using genetically modified food					Discussion				SE			
K 03	B. W 19.	Student know the consequences of improper nutrition, especially the consumption of processed foods; Student knows possible health effects of consumption of some of the food additives					Discussion				SE			
K 04		Student knows basic division and characteristics of food additives.					Discussion				SE			
S 01	D. U 17.	Student critically analyzes medical literature in order to verify the knowledge regarding genetically modified food and food additives.					Discussion				SE			
S 02	B. U 13.	Student explains the differences between prospective and retrospective studies, randomized and clinically-controlled studies, case studies, experimental studies and is able to categorize them regarding to their scientific relevance and quality in the view of scientific data related to health					Discussion				SE			



	effects of food additives and GMO consumption		
<p>** L - lecture; SE - seminar; AC – auditorium classes; MC – major classes (non-clinical); CC – clinical classes; LC – laboratory classes; SCM – specialist classes (master studies); CSC – classes in simulated conditions; FLC – foreign language course; PCP practical classes with patient; PE – physical education (obligatory); VP – vocational practice; SS – self-study, EL – E-learning .</p>			
<p>Please mark on scale 1-5 how the above effects place your classes in the following categories: communication of knowledge, skills or forming attitudes: Knowledge: 5 Skills: 3</p>			
Student's amount of work (balance of ECTS points)			
Student's workload (class participation, activity, preparation, etc.)		Student Workload (h)	
1. Contact hours:		10	
2. Student's own work (self-study):		3	
Total student's workload		13	
ECTS points for module/course		0,5	
Comments			
Content of classes (please enter topic words of specific classes divided into their didactic form and remember how it is translated to intended educational effects)			
Lectures			
Seminars			
<p>1. Introduction to genetically modified food – genetics, history, genetical engineering, biotechnology – 2h 2. Genetically Modified Organisms (GMO)- 2h 3. Benefits and threats of using genetically modified food – 2h 4. Characteristics and division of food additives used in food industry – 2h 5. Food Safety legislation. Review of available scientific evidence of influence of consumption of food additives and genetically modified food – 2h</p>			
Classes			
Other			
Basic literature (list according to importance, no more than 3 items)			
<p>1. Mahan L. „Krause’s Food and Nutrition Therapy” Saunders Elsevier, 2008 2. Victor Tutelyan “Genetically Modified Food Sources 1st Edition” Elsevier 2013</p>			
Additional literature and other materials (no more than 3 items)			
<p>1. Yasmine Motarjemi “Encyclopedia of Food Safety” Elsevier 2013</p>			
Didactic resources requirements (e.g. laboratory, multimedia projector, other...)			
Laptop, projector			
Preliminary conditions (minimum requirements to be met by the student before starting the module/course)			
Basics of physiology, genetics and public health			
Conditions to receive credit for the course (specify the form and conditions of receiving credit for classes included in the module/course, admission terms to final theoretical or practical examination, its form and requirements to be med by the student to pass it and criteria for specific grades):			



Presence and active attendance in the classes, preparation of presentation on chosen topic. Each absence must be made up, including rector's days or dean's hours.

Grade:	Criteria for course
Very Good (5.0)	Student knows basic definitions of the scope of genetics. Student can explain by herself/himself the technics of obtaining genetically modified food. Student can explain by herself/himself potential benefits and threats of using genetically modified food. Student know the consequences of improper nutrition, especially the consumption of processed foods; Student knows possible health effects of consumption of some of the food additives. Student knows basic division and characteristics of food additives.
Above Good (4.5)	Student knows basic definitions of the scope of genetics. Student can explain, with help of the teacher, the technics of obtaining genetically modified food. Student can explain with help of the teacher, potential benefits and threats of using genetically modified food. Student know the consequences of improper nutrition, especially the consumption of processed foods; Student knows possible health effects of consumption of some of the food additives. Student knows basic division and characteristics of food additives.
Good (4.0)	Student can name the technics of obtaining genetically modified food. Student can name potential benefits and threats of using genetically modified food. Student knows basic division and characteristics of food additives.
Sufficiently Good (3.5)	Student can name potential benefits and threats of using genetically modified food. Student knows basic division and characteristics of food additives.
Sufficient (3.0)	Student can name potential benefits and threats of using genetically modified food. Student knows basic division of food additives.
Grade:	Criteria for exam (if applicable)
Very Good (5.0)	
Above Good (4.5)	
Good (4.0)	
Sufficiently Good (3.5)	
Sufficient (3.0)	

Name of unit teaching course:	Katedra i Zakład Medycyny Społecznej (Department of Social Medicine)
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Person responsible for course:	dr hab. n. med. Katarzyna Zatońska prof.nadzw.
Phone	71 328 21 43
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<i>List of persons conducting specific classes:</i>	<i>degree/scientific or professional title</i>	<i>Discipline</i>	<i>Performer profession</i>	<i>Form of classes</i>
Alicja Basiak	mgr	Dietetyka (Dietetics)	PhD studies	seminars

Date of Syllabus development

12.07.2018r.

Syllabus developed by

dr hab. n. med. Katarzyna Zatońska
mgr Alicja Basiak

Signature of Head of teaching unit

Signature of Faculty Dean

Wrocław Medical University
FACULTY OF MEDICINE
VICE-DEAN FOR STUDIES IN ENGLISH
Prof. Andrzej Hendrich, PhD

Uniwersytet Medyczny we Wrocławiu

KATEDRA I ZAKŁAD
MEDYCZYNY SPOŁECZNEJ

dr hab. n. med. Katarzyna Zatońska, prof. nadzw.
kierownik