



		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 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 met 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)
Address	Bujwida 44, 50-345 Wrocław
Phone	71 3282145
E-mail	Agnieszka.cieslak@umed.wroc.pl

Person responsible for course:	mgr Alicja Basiak-Rasała
Phone	71 328 21 43
E-mail	alicia.basiak-rasala@umed.wroc.pl agnieszka.cieslak@umed.wroc.pl

List of persons conducting specific classes:	degree/scientific or professional title	Discipline	Performer profession	Form of classes
Alicja Basiak-Rasała	mgr	Dietetyka (Dietetics)	Assistant	seminars

Date of Syllabus development

29.05.2020r.

Syllabus developed by

dr hab. n. med. Katarzyna Zatońska

prof.nadzw.

mgr Alicja Basiak-Rasała

Signature of Head of teaching unit

Uniwersytet Medyczny we Wrocławiu

KATEDRA I ZAKŁAD

MEDYCZYNY SPOŁECZNEJ

kierownik


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

Signature of Faculty Dean

Wrocław Medical University

Faculty of Medicine

Vice Dean for English Studies


prof. Beata Sobieszczkańska, PhD



Wrocław, dnia 15.05.2016 r.

Prof. dr hab. n. med. *[Signature]*

Prof. dr hab. n. med. *[Signature]*

Wrocław, dnia 15.05.2016 r.

Prof. dr hab. n. med. *[Signature]*

Prof. dr hab. n. med. *[Signature]*