



Syllabus for academic year: 2020/2021														
Training cycle: 2017/2018 – 2020/2021														
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													
Unit realizing the subject	Department of Social Medicine													
Specialties	not applicable													
Level of studies	Uniform magister studies X* 1 <sup>st</sup> degree studies <input type="checkbox"/> 2 <sup>nd</sup> degree studies <input type="checkbox"/> 3 <sup>rd</sup> degree studies <input type="checkbox"/> postgraduate studies <input type="checkbox"/>													
Form of studies	X full-time X part-time													
Year of studies	I-IV				Semester		X Winter X Summer							
Type of course	<input type="checkbox"/> obligatory <input type="checkbox"/> limited choice X free choice / elective													
Course	<input type="checkbox"/> major X basic													
Language of instruction	<input type="checkbox"/> Polish X English <input type="checkbox"/> other													
* mark <input type="checkbox"/> with an X														
Number of hours														
Form of education														
	Lectures (L)	Seminars (SE)	Auditorium classes (AC)	Major Classes – not clinical (MC)	Clinical Classes (CC)	Laboratory Classes (LC)	Classes in Simulated Conditions (CSC)	Practical Classes with Patient (PCP)	Specialist Classes – magister studies (SCM)	Foreign language Course (FLC)	Physical Education obligatory (PE)	Vocational Practice (VP)	Self-Study (Student's own work)	E-learning (EL)



Winter Semester													
Direct (contact) education													
Online learning (synchronous)		10											
Distance learning (asynchronous)													
Summer Semester													
Direct (contact) education													
Online learning (synchronous)		10											
Online learning (asynchronous)													
TOTAL per year:													
Direct (contact) education													
Online learning (synchronous)		10											
Online learning (asynchronous)													
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 identifies the benefits and risks associated with the presence of genetically modified organisms (GMO) in the ecosystem					Discussion			SE			
K 03	B. W 19.	Student know the consequences of improper nutrition, especially the consumption of processed					Discussion			SE			



		foods; Student knows possible health effects of consumption of some of the food additives		
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 effects of food additives and GMO consumption	Discussion	SE
K 01		The student works in a group and presents the effects of work in front of the class.	Discussion	SE

\*\* L - lecture; SE - seminar; AC – auditorium classes; MC – major classes (non-clinical); CC – clinical classes; LC – laboratory classes; SCM – specialist classes (magister 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 .

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: 4

Social competences: 3

**Student's amount of work (balance of ECTS points)**

Student's workload (class participation, activity, preparation, etc.)	Student Workload (h)
1. Contact hours:	
2. Online learning hours (e-learning):	10
3. 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 – not applicable**



<b>Seminars</b>
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
<b>Practical classes – not applicable</b>
<b>Other – not applicable</b>
<b>Basic literature</b> (list according to importance, no more than 3 items) 1. Mahan L. „Krause’s Food and Nutrition Therapy” Saunders Elsevier, 2008 2. Victor Tutelyan “Genetically Modified Food Sources 1 <sup>st</sup> Edition” Elsevier 2013
<b>Additional literature and other materials</b> (no more than 3 items) 1. Yasmine Motarjemi “Encyclopedia of Food Safety” Elsevier 2013
<b>Didactic resources requirements</b> (e.g. laboratory, multimedia projector, other...) Laptop, projector
<b>Preliminary conditions</b> (minimum requirements to be met by the student before starting the module/course) Basics of physiology, genetics and public health
<b>Conditions to receive credit for the course</b> (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.

<b>Grade:</b>	<b>Criteria</b> (only for courses/modules ending with an examination)
<b>Very Good</b> (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.
<b>Good Plus</b> (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.
<b>Good</b> (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.
<b>Satisfactory Plus</b> (3.5)	Student can name potential benefits and threats of using genetically modified food. Student knows basic division and characteristics of food additives.



Satisfactory (3.0)	Student can name potential benefits and threats of using genetically modified food. Student knows basic division of food additives.
	<b>Criteria</b> (only for courses/modules ending with e credit)
Credit	<b>Does not apply to the Faculty of Medicine</b>

<b>Grade:</b>	<b>Criteria</b> (examination evaluation criteria)
Very Good (5.0)	
Good Plus (4.5)	
Good (4.0)	
Satisfactory Plus (3.5)	
Satisfactory (3.0)	
Unit realizing the subject	Katedra i Zakład Medycyny Społecznej (Department of Social Medicine)
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Person responsible for module	mgr Alicja Basiak-Rasała
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List of persons conducting specific classes				
Full name	Degree/scientific or professional title	Discipline	Performed profession	Form of classes
Alicja Basiak-Rasała	mgr	Health Sciences	Assistant	seminars

Date of Syllabus development

30.09.2020

Syllabus developed by

Alicja Basiak-Rasała



**Signature of Head of teaching unit**

Uniwersytet Medyczny we Wrocławiu  
KATEDRA I ZAKŁAD  
MEDYCYN Y SPOŁECZNEJ



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

**Signature of Faculty Dean**

Wrocław Medical University  
Faculty of Medicine  
Vice-Dean for Quality Studies

  
prof. Beata Sobieszcańska, PhD