

**COURSE DATA****Data Subject**

Code	44204
Name	Food and society
Cycle	Master's degree
ECTS Credits	15.0
Academic year	2019 - 2020

Study (s)

Degree	Center	Acad. year	Period
2194 - M.U. en Nutrición Personalizada y Comunitaria	Faculty of Pharmacy and Food Sciences	1	Second term

Subject-matter

Degree	Subject-matter	Character
2194 - M.U. en Nutrición Personalizada y Comunitaria	3 - Alimentación y sociedad	Obligatory

Coordination

Name	Department
SORIANO DEL CASTILLO, JOSE MIGUEL	265 - Prev. Medicine, Public Health, Food Sc.,Toxic. and For. Med.

SUMMARY

The student will focus in three aims. First, cooking and nutrition, from the development of safety and healthy dishes or according to cultural and / or religious, furthermore, training to school canteens. Second, the student will learn to develop and evaluate cooperation projects, in addition to knowing the best strategies in humanitarian aid and anthropometry and nutritional improvement of populations in risk of malnutrition. Finally, the student will learn classic techniques and innovative communication and protocol techniques, marketing and advertising of foodstuffs, and the most appropriate design curriculum.



PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

OUTCOMES

2194 - M.U. en Nutrición Personalizada y Comunitaria

- Students should apply acquired knowledge to solve problems in unfamiliar contexts within their field of study, including multidisciplinary scenarios.
- Students should be able to integrate knowledge and address the complexity of making informed judgments based on incomplete or limited information, including reflections on the social and ethical responsibilities associated with the application of their knowledge and judgments.
- Students should communicate conclusions and underlying knowledge clearly and unambiguously to both specialized and non-specialized audiences.
- Students should demonstrate self-directed learning skills for continued academic growth.
- Students should possess and understand foundational knowledge that enables original thinking and research in the field.
- Ser capaces de obtener y de seleccionar la información y las fuentes relevantes para la resolución de problemas, elaboración de estrategias y asesoramiento a clientes.
- Know how to work in multidisciplinary teams reproducing real contexts and contributing and coordinating their own knowledge with that of other branches and participants.
- Participate in, lead and coordinate debates and discussions, be able to summarize them and extract the most relevant conclusions accepted by the majority.
- Proyectar sobre problemas concretos sus conocimientos y saber resumir y extractar los argumentos y las conclusiones más relevantes para su resolución.
- Conocer y usar con fluidez los bloques normativos reguladores de la empresa y las categorías, normas y trámites jurídicos, así como los pronunciamientos judiciales más significativos.
- Planificar, ordenar y encauzar actividades de manera que se eviten en lo posible los imprevistos, se prevean y minimicen los eventuales problemas y se anticipen sus soluciones.
- Elaborar y manejar los escritos, informes y procedimientos de actuación más idóneos para los problemas suscitados y utilizando un lenguaje no sexista.
- Introducir al estudiante con elementos claves en la comprensión de las políticas de alimentación y nutrición y su contexto.
- Conocer la relación entre el desarrollo de las políticas y la salud, la alimentación y la nutrición, su construcción, formulación e implementación y analizar críticamente las políticas en curso en la resolución de problemas.



- Desarrollar habilidades para la planificación de programas de intervención con un enfoque participativo de la comunidad.
- Capacitar al desarrollo de tecnología culinaria adaptada a terapias nutricionales individualizadas y comunitarias.
- Fomentar el emprendimiento, desarrollo de patentes y de know-how en el ámbito de la nutrición y/o alimentación.
- Valorar la importancia de la restauración colectiva para la consecución de una gastronomía saludable y el desarrollo de una cultura de la alimentación en la recuperación de tradiciones culinarias y modelos alimentarios.
- Identificar, organizar y elaborar proyectos de cooperación al desarrollo en el ámbito de la nutrición y la salud.
- Conocer las estrategias, herramientas y diseño de planes de medios sociales, marketing alimentario y tecnología de la información y la comunicación (TIC), para el desarrollo de la actividad dietética.
- Conocer la normativa sobre información alimentaria, su publicidad y estrategias de venta.
- Conocer las estrategias más adecuadas en educación alimentaria.
- Adquirir el conocimiento que permita actuar en respeto a los derechos fundamentales y a los principios de igualdad.

LEARNING OUTCOMES

- Institutional catering
- Organization and stages of the cooking process.
- Cultural aspects in food.
- New techniques and technologies used in kitchen.
- Food safety.
- Planning, design, management and evaluation.
- Humanitarian aid: logistics and security.
- Anthropometry and nutritional assessment in emergencies.



- Background and evaluation of volunteer cooperation.
- Education for development.
- Technical and communication skills.
- Marketing and advertising.
- Protocol.
- Patents and know-how.
- Use of Information Technology and Communication (ICT).
- Design and development of curriculum.

DESCRIPTION OF CONTENTS

3. Food and Society

Eco-innovative food products: theory and practice
Understanding statistics in nutrition
Technical aspects and optimization in culinary preparation
Resources and culinary practice in the design and development of customized menus
Nutritional showcooking
Cultural and religious food and menu design aspects
Sustainable Food
Tupper and nutrition
Educator of the school canteen
Adapting nutritional dishes / menus catering to different pathologies
How to organize courses for food handlers in the office of nutrition and dietetic.
Prevention of occupational risks in the field of nutrition
Formulation of projects for international development cooperation
Assess awareness projects and development cooperation
Humanitarian aid: logistics and security
Anthropometry in cooperation
Nutritional management in humanitarian aid
The importance of nutrition in development education
Know-how and patents
Social Media Player nutrition
Binomial nutrition success-entrepreneurship
Marketing and advertising in nutrition
Curriculum vitae: the great unknown
Search jobs nutrition at national and international level



WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	49,00	100
Classroom practices	20,00	100
Other activities	16,00	100
Seminars	14,00	100
Tutorials	14,00	100
Computer classroom practice	8,00	100
TOTAL	121,00	

TEACHING METHODOLOGY

- Lectures, participatory lecture
- Resolution of case studies and case reports
- Seminars
- Project Development
- Project Rating
- Tour companies and NGOs
- Debate and discussion
- Expert Conference
- Working Group

EVALUATION

- Theory test
- Practical Examination



- Group work
- Attendance and participation

REFERENCES

Basic

- McGee, H. La cocina y los alimentos: Enciclopedia de la ciencia y la cultura de la comida. Ed. Debate. 2007
- Soriano, J.M.; Martínez, M.C.; Barros, T.; Navarro, J. Creencias, preceptos y tabús alimentarios. Ed. Pasión por los Libros. 2011.
- Prudhon, C. Evaluación y tratamiento de la desnutrición en situaciones de emergencia: manual del tratamiento terapéutico de la desnutrición y planificación de un programa nacional. Ed. Icaria: Barcelona (España). 2002.
- Roggiero, E.A.; Sanzo, M.A. Desnutrición infantil: fisiopatología, clínica y tratamiento dietoterapéutico. Ed. Corpus Libros Médicos y Científicos: Rosario (Argentina). 2007
- Soriano, J.M. Nutrición y cooperación al desarrollo. Servei de Publicacions de la Universitat de València: Valencia (España). 2010
- Save the Children. Emergency nutrition assessment: Guidelines for field workers. Ed. Save the Children: Londres (Reino Unido). 2004
- Marcos, A. Malnutrición en el mundo: Como encontrar soluciones en el Siglo XXI. Editec@Red: Madrid (España). 2008
- World Bank. What can we learn from nutrition impact evaluations?: Lessons from a review of interventions to reduce child malnutrition in developing countries (Independent Evaluation Group Studies). World Bank Publications: Washington (EEUU). 2010

ADDENDUM COVID-19

This addendum will only be activated if the health situation requires so and with the prior agreement of the Governing Council

1. Contents

All the contents initially programmed in the teaching guide for the theoretical sessions are maintained.

2. Volume of work and temporary planning of teaching

Maintenance of teaching planning.

3. Teaching methodology



Starting March 16, substitution of the face-to-face class by videoconferences or recorded power points, uploaded to the virtual classroom of the materials for those sessions (power point presentations, links and related articles). Same materials provided in the original guide for face-to-face teaching. Use of virtual tutorials to answer students' questions.

4. Evaluation

The evaluation modality of this section is maintained. The exam will be held on the date and time originally proposed, electronically, through the virtual classroom. The evaluation will be weighted up to 80% and other activities up to 20%.

If a person does not have the means to establish this connection and access the virtual classroom, they should contact the teaching staff by email at the time of publication of this annex to the teaching guide.

5. Bibliography

The recommended readings available in databases subscribed to by the UV (they require VPN in some cases) and those recommended by the teachers are maintained.