



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Promozione della Salute, Materno-Infantile, di Medicina Interna e Specialistica di Eccellenza "G. D'Alessandro"
ACADEMIC YEAR	2018/2019
BACHELOR'S DEGREE (BSC)	DIETISTICS
INTEGRATED COURSE	HYGIENE, BUSINESS ORGANISATION AND SOCIOLOGY - INTEGRATED COURSE
CODE	18946
MODULES	Yes
NUMBER OF MODULES	3
SCIENTIFIC SECTOR(S)	MED/42, SPS/07, SECS-P/10
HEAD PROFESSOR(S)	
OTHER PROFESSOR(S)	GUADAGNINO LUIGI Professore a contratto Univ. di PALERMO COSTANTINO CLAUDIO Professore Associato Univ. di PALERMO FRAZZICA GIOVANNI Professore Associato Univ. di PALERMO
CREDITS	9
PROPAEDEUTICAL SUBJECTS	
MUTUALIZATION	
YEAR	3
TERM (SEMESTER)	1° semester
ATTENDANCE	Mandatory
EVALUATION	Out of 30
TEACHER OFFICE HOURS	COSTANTINO CLAUDIO Tuesday 11:00 13:00 Sezione di Igiene del Dipartimento di Scienze per la Promozione della Salute e Materno infantile "G. D'Alessandro" Wednesday 14:00 16:00 Sezione di Igiene del Dipartimento di Scienze per la Promozione della Salute e Materno infantile "G. D'Alessandro" FRAZZICA GIOVANNI Friday 11:00 12:00 Stanza 203, edificio 15, secondo piano. Gli studenti potranno prenotarsi al ricevimento, inviare una email e/o concordare con il docente un colloquio anche in modalita telematica.

DOCENTE:

PREREQUISITES	
LEARNING OUTCOMES	
ASSESSMENT METHODS	
TEACHING METHODS	

**MODULE
GENERAL AND APPLIED HYGIENE**

Prof. CLAUDIO COSTANTINO

SUGGESTED BIBLIOGRAPHY

Igiene, Epidemiologia ed Organizzazione Sanitaria orientate per problemi

F.Vitale, M.Zagra

Elsevier

Igiene Medicina Preventiva Sanita' Pubblica

W.Ricciardi Monduzzi Editore

Igiene degli alimenti e HACCP. In accordo con le disposizioni del pacchetto igiene. Modelli applicativi. A. Bertoldi, A. Galli
EPC Editore

AMBIT	10347-Scienze della dietistica
INDIVIDUAL STUDY (Hrs)	45
COURSE ACTIVITY (Hrs)	30

EDUCATIONAL OBJECTIVES OF THE MODULE

The course provides general knowledge and the ability to analyze health risks in the food field.

At the end of the course, the student will be able to evaluate preventive procedures for limiting food contamination and classifying physical, chemical and biological hazards in foods. It will also be able to know the interactions of microorganisms and the main factors associated with microbial growth in foods. It also has basic knowledge of epidemiology and prevention of major chronic degenerative diseases associated with poor nutrition and infectious food transmission pathologies and their relapse on the community, with particular reference to institutionalized communities and the most vulnerable populations. Finally, he will learn to communicate the risks and preventive procedures to be applied in case of food emergencies or epidemics and to know the main food safety regulations.

SYLLABUS

Hrs	Frontal teaching
1	Physical hazards to food contamination and impact on population health and prevention strategies.
2	Chemical hazards of industrial and anthropogenic origin for food contamination and the effects on population health. Main prevention strategies.
3	Organic hazards (prions, parasites, yeast yeast and mycotoxins, viruses and bacteria) for food contamination and consequences for population health. Main prevention strategies.
2	Factors associated with microbial growth in food and prevention strategies
4	Epidemiology of food-borne and oro-fecal diseases
2	Prevention of food-borne and oro-fecal infectious diseases in institutionalized subjects and in high risk environments (hospitals, nursing homes, nurseries). Vaccination strategies and behavioral procedures
2	Food Safety Standards (Hygiene, HACCP, traceability packages)
6	Human nutrition topics as a primary prevention tool at different evolutionary ages. Main Public Health Guidelines
2	The communication of risks in the food field and the interaction between different professions in Public health
Hrs	Practice
2	Simulation of the preparation of a healthy diet to prevent the development of chronic degenerative diseases and their complications in one of the at-risk categories (elderly, diabetic, cardiopathic, oncologic, etc.)
2	Simulation of a food-borne and oro-fecal disease epidemic. Survey on the Field, Sources Identification and Emergency Check
2	Simulation of institutional communication in the food field

**MODULE
GENERAL SOCIOLOGY**

Prof. GIOVANNI FRAZZICA

SUGGESTED BIBLIOGRAPHY

Croteau D., Hoynes W., Sociologia generale. Temi, concetti, strumenti, McGraw Hill, 2015
Wilkinson, Pickett, La misura dell'anima, Feltrinelli, 2009

AMBIT	10352-Scienze umane e psicopedagogiche
INDIVIDUAL STUDY (Hrs)	45
COURSE ACTIVITY (Hrs)	30

EDUCATIONAL OBJECTIVES OF THE MODULE

The course aims to deepen the problems related to the relationship between social factors and health and nutrition. In particular, attention will focus on the role of social classes, social capital, inequality, age and life cycles in the structuring and transformation of nutrition and diet

SYLLABUS

Hrs	Frontal teaching
3	Introduction to sociology
3	Interaction, groups, organizations
3	Structure and social action and power
3	Stratification, social class and global inequalities
3	Disciplining, civilization and health
3	Social class, nutrition and health
3	Ethnicity, nutrition and health
3	Social capital, nutrition and health
3	Inequality, nutrition and health
3	Age, life cycle and nutrition

**MODULE
BUSINESS ORGANISATION**

Prof. LUIGI GUADAGNINO

SUGGESTED BIBLIOGRAPHY

Daft R., L. (2010). Organizzazione aziendale. Apogeo. Milano (4^a edizione o successive). Sono esclusi i seguenti capitoli: 6-10-11-13.
Costa G., Gubitta P. (2008). Organizzazione aziendale. McGraw-Hill, Milano (2^a edizione o successive). Tutti i capitoli.

AMBIT	10354-Scienze del management sanitario
INDIVIDUAL STUDY (Hrs)	45
COURSE ACTIVITY (Hrs)	30

EDUCATIONAL OBJECTIVES OF THE MODULE

The aim of the course is to provide students with the basic knowledge tools to understand the logic and problems of internal and external functioning of public and private organizations, the criteria of specialization and coordination of individual and aggregate work activities, the characteristics of the main types business, the impact of information and communication technologies in organizations, managerial decision-making processes.

SYLLABUS

Hrs	Frontal teaching
2	The organizational phenomenon and the contents of a discipline
4	Organizational efficacy: concepts and measurements
5	The environment and organizations
5	Inter-organizational relations
8	The fundamental organizational schemes
3	Organizational characteristics of the industrial company
3	Organizational characteristics of the service company
4	Organizational planning: the Perrow and Thompson models
4	Information and communication technologies and their impact on business organization
2	the Knowledge Management
3	Size, control, life cycle and organization decline
5	Decision-making processes within organizations