



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze e Tecnologie Biologiche, Chimiche e Farmaceutiche		
ACADEMIC YEAR	2021/2022		
MASTER'S DEGREE (MSC)	HUMAN FEEDING AND NUTRITION SCIENCES		
INTEGRATED COURSE	METABOLIC SYNDROME AND GASTRO-INTESTINAL SYSTEM DISEASES AND FOOD ALLERGY		
CODE	20998		
MODULES	Yes		
NUMBER OF MODULES	2		
SCIENTIFIC SECTOR(S)	MED/12, MED/04		
HEAD PROFESSOR(S)	VASTO SONYA	Professore Associato	Univ. di PALERMO
OTHER PROFESSOR(S)	VASTO SONYA	Professore Associato	Univ. di PALERMO
	CELSA CIRO	Ricercatore a tempo determinato	Univ. di PALERMO
CREDITS	9		
PROPAEDEUTICAL SUBJECTS			
MUTUALIZATION			
YEAR	2		
TERM (SEMESTER)	1° semester		
ATTENDANCE	Not mandatory		
EVALUATION	Out of 30		
TEACHER OFFICE HOURS	CELSA CIRO Wednesday 10:00 - 12:00 Piazza delle cliniche 2, 90127, Palermo VASTO SONYA Monday 10:00 - 11:30 Dipartimento Stebicef, parco d'Orleans, Edificio 16, piano primo Wednesday 10:00 - 11:30 Dipartimento Stebicef, parco d'Orleans, Edificio 16, piano primo		

DOCENTE: Prof.ssa SONYA VASTO

PREREQUISITES	The ultimate goal of the integrated course is to achieve knowledge and understanding in the field of pathophysiology and medical therapy. Essential prerequisite to have basic knowledge related to the courses of Pathophysiology, Anatomy and Human, Biology and Genetics, Immunology, Microbiology and Virology inherent to the educational objectives of the course
LEARNING OUTCOMES	The student will: - acquire knowledge and understanding skills in relation to metabolic pathology and morphology and functionality of the gastrointestinal tract. - show ability to apply knowledge and understanding of the pathologies in question, with adequate communication skills
ASSESSMENT METHODS	Learners at the end of the C.I. will have to demonstrate their ability to apply their knowledge and understanding for a professional approach to clinical problems of gastroenterological interest and metabolic syndrome. Test Tipology: Oral Test. The test aims at assessing whether the student possesses knowledge and understanding of the subjects of the integrated teaching / course program, autonomy of judgment, ability to apply acquired knowledge, specific disciplinary language. Minimum number of questions: The student will have to answer a minimum of three oral questions, which will cover all the topics of the integrated course / course, with reference to the suggested texts. Valuation and Policies: The evaluation is in thirty-five, as shown in the diagram below. Excellent 30- 30 and praise excellent knowledge of subjects, excellent language skills, good analytic ability, the student is able to apply knowledge to solve the problems proposed; very good 26-29 - Good command of subjects, full language skills, the student is able to apply knowledge to solve the proposed problems. Good 24-25 - Basic Knowledge of Key Arguments, Discrete Language Properties, with limited ability to apply knowledge to the problem solving themselves. Satisfactory 21-23 - He does not fully master the main subjects of the teaching but possesses knowledge, satisfying language skills, poor ability to apply the acquired knowledge independently. Enough 18-20 - Minimum basic knowledge of the main topics of teaching and technical language, little or no ability to apply the acquired knowledge. Insufficient She does not have an acceptable knowledge of the contents of the topics taught in teaching.
TEACHING METHODS	The lessons will be carried out through lectures

MODULE GASTROENTEROLOGY

Prof. CIRO CELSA

SUGGESTED BIBLIOGRAPHY

Malattie dell'Apparato Digerente. Unigastro. Ed. 2019-2022.

AMBIT	50516-Discipline della Nutrizione Umana
INDIVIDUAL STUDY (Hrs)	102
COURSE ACTIVITY (Hrs)	48

EDUCATIONAL OBJECTIVES OF THE MODULE

Teaching of Gastroenterology goals are to enable the student acquisition of knowledge fundamental (theoretical and practical)of gastroenterological diseases that allow them to critically evaluate the relevant nutritional approach in relation to the various pathological conditions of man

SYLLABUS

Hrs	Frontal teaching
3	Gastro-esophageal reflux disease: anatomy, physiology and pathophysiology
2	Gastroesophageal reflux disease: diagnosis and nutritional approach
3	Role of nutrition in Eosinophilic esophagitis
3	Dyspepsia and acute and chronic gastritis
4	Celiac disease
4	Gluten-free diet and naturally gluten-free foods
4	Malnutrition, maldigestion and malabsorption
3	Inflammatory bowel disease (IBD)
3	Nutritional approach to IBD
3	Colorectal cancer
3	Irritable Bowel Syndrome and low-FODMAP diet
3	Acute pancreatitis
3	Diagnosis and nutritional approach of chronic pancreatitis
3	Cholelithiasis and choledocholithiasis
4	Non-alcoholic fatty liver disease
3	Acute and chronic viral hepatitis
3	Acute and chronic alcohol hepatitis
3	Liver cirrhosis
3	Liver cirrhosis: complications and nutritional approach

MODULE
GASTRO-INTESTINAL SYSTEM PATHOLOGY

Prof.ssa SONYA VASTO

SUGGESTED BIBLIOGRAPHY

Robbins e Cotran: Le basi patologiche delle Malattie ed. Elsevier

AMBIT	20989-Attivit Formative Affini o Integrative
INDIVIDUAL STUDY (Hrs)	51
COURSE ACTIVITY (Hrs)	24

EDUCATIONAL OBJECTIVES OF THE MODULE

Acquisition of the skills necessary to understand the etiopathogenetic mechanisms of gastrointestinal diseases and alterations of structures, functions and control mechanisms at various levels of integration.

SYLLABUS

Hrs	Frontal teaching
4	Bases of innate and acquired immune response: antigenic recognition and lymphocyte activation, major histocompatibility complex
4	Hypersensitivity reactions. Regional immunity and specialized immune responses in epithelial and immunologically privileged tissues and inflammation. Immunological tolerance and autoimmune diseases (Chron disease, celiac disease,
2	Gastrointestinal tract diseases (oral cavity, esophagus, stomach, small and large intestine, appendix and anus) hernia, diverticula, scleroderma, reflux disease (GERD)
4	Barret's esophagus, ulcers, gastritis, inflammatory bowel disease (IBD). The role of calprotectin
4	Carcinogenesis and oncogenic food risk.K-colon
2	Food allergies and intolerances
2	Regressive processes of cells induced by food factors
2	Food factors with protective action