



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Promozione della Salute, Materno-Infantile, di Medicina Interna e Specialistica di Eccellenza "G. D'Alessandro"		
ACADEMIC YEAR	2022/2023		
BACHELOR'S DEGREE (BSC)	DIETISTICS		
INTEGRATED COURSE	PSYCHIATRY AND ANTHROPOLOGY - INTEGRATED COURSE		
CODE	22364		
MODULES	Yes		
NUMBER OF MODULES	2		
SCIENTIFIC SECTOR(S)	M-DEA/01, MED/25		
HEAD PROFESSOR(S)			
OTHER PROFESSOR(S)	LO BAIDO ROSA	Professore Associato	Univ. di PALERMO
	MONTES STEFANO	Ricercatore	Univ. di PALERMO
CREDITS	5		
PROPAEDEUTICAL SUBJECTS			
MUTUALIZATION			
YEAR	2		
TERM (SEMESTER)	1° semester		
ATTENDANCE	Mandatory		
EVALUATION	Out of 30		
TEACHER OFFICE HOURS	LO BAIDO ROSA Monday 9:00 11:00 Via la loggia, 1. MONTES STEFANO Monday 10:00 13:00 Viale delle Scienze, Ed. 2, primo piano, stanza 10		

DOCENTE:

PREREQUISITES	none
LEARNING OUTCOMES	<p>The common theme that characterizes IC is the relationship between man and food, the understanding of which also produces favorable effects in the approach to the patient. Humanistic and sociological aspects will be treated with a view to a social and social approach to nutrition, also in relation to multi-ethnic society. In fact, IC contributes to the goal of training the dietician who will increasingly relate to a multi-ethnic social context. The Dietitian will therefore have to make use not only of varied technical knowledge, but also of adequate communication methods. Furthermore, the student will receive training on the main psychopathological frameworks and in particular in comparison with eating disorders, addictions, psychic discomfort.</p> <p>KNOWLEDGE AND UNDERSTANDING</p> <p>Ability to elaborate questionnaires for the detection of habits and food consumption of the single individual and populations. Ability to conduct population food surveys for the detection of global energy intake and for individual nutrients. Ability to identify the psychological and social needs of the community, of particular groups (including aspects of diversification ethnicity relative to the current multi-ethnic society), of the developmental age, and of the genders related to food and nutrition calculate the nutritional needs by age group Correctly carry out a dietary history, including the peculiar aspects of the demoethnic diversification relating to current multi-ethnic society. Identify bioethical issues and apply the most appropriate measures suitable in respect of the patient / client, including aspects of demoethnic diversification relating to the current multiethnic society. Plan and implement dietary-nutritional assistance interventions in the various operational sectors, in the different physiological conditions (developmental age, pregnancy, breastfeeding, geriatric age) and in the various pathologies, including aspects of diversification demoethnic relating to the current multiethnic society. Ability to build analytical paths for the study of the relationship between food and culture.</p> <p>AUTONOMY OF JUDGMENT</p> <p>Ability to interpret the results of population surveys and screening campaigns for the purposes of health and social assistance policies</p> <p>Ability to formulate and manage a research program in the nutritional field with definition of objectives, selection of cases, choice of survey tools, data collection, analysis of results.</p> <p>Ability to evaluate the theoretical and practical connections that are established between the concept of nutrition and culture, between practices related to the consumption of food and other cultural constructs</p> <p>COMMUNICATION SKILLS</p> <p>Ability to describe, disseminate and comment on the knowledge acquired, the results of the surveys carried out in the communities by adapting the forms of communication to the interlocutors and are able to disseminate these results and promote the change of lifestyles.</p> <p>Ability to describe and comment on the acquired knowledge, adapting the communication forms to the interlocutors.</p> <p>Ability to describe and comment on the knowledge acquired, adapting the forms of communication to the interlocutors in respect of genders, religious beliefs, the difference between individuals.</p> <p>Ability to communicate acquired concepts in a clear and organic way, based on general principles of ethics.</p> <p>Ability to understandably explain the therapy to the patient and family members also through counseling and training of the caregiver.</p> <p>Ability to synthesize and exhibit related to studies on culture understood as a food code and practice in the different cultural spheres.</p> <p>LEARNING ABILITY</p> <p>Ability to learn the news on gender medicine, on recent guidelines in the field of human rights.</p> <p>Ability to manage biomedical information for rehabilitation aspects, aimed either at the healthy population or at population samples with specific pathologies</p> <p>Ability to follow specialized courses and seminars for further study in the field of anthropology of culture and nutrition, to make the mechanisms that regulate the energy balance, the diseases that cause malnutrition in the different stages of life.</p> <p>Ability to understand the principles of dietary regimes and nutritional therapy to be adopted in particular physiological and pathological conditions, acute and chronic in the different phases of life.</p> <p>Ability to recognize the signs and symptoms related to the clinical and psychological aggravation of the assisted person and know how to monitor, prevent and deal with critical situations by promptly activating other professionals. Acquisition of the basic concepts of the anthropology of food, of the material and symbolic relationship between food and culture, in particular of the effects produced by the specific uses of food in the differentstages of life.</p> <p>Ability to understand the principles of dietary regimes and nutritional therapy to be adopted in particular physiological and pathological conditions, acute and</p>

	<p>chronic in the different phases of life.</p> <p>Ability to recognize the signs and symptoms related to the clinical and psychological aggravation of the assisted person and know how to monitor, prevent and deal with critical situations by promptly activating other professionals. Acquisition of the basic concepts of the anthropology of food, of the material and symbolic relationship between food and culture, in particular of the effects produced by the specific uses of food in different societies, including the relationships between the modes of production and consumption.</p> <p>ABILITY TO APPLY KNOWLEDGE AND UNDERSTANDING</p> <p>Ability to identify the physical, biological, psychological and social needs of the individual, related to food and nutrition.</p>
ASSESSMENT METHODS	<p>Oral exam aimed at ascertaining the skills required by the course and the ability of personal synthesis. The evaluation is formulated out of thirty. The student must answer at least two / three questions, orally, on the program, on the basis of the recommended texts. The questions verify a) the acquired knowledge; b) processing capabilities; c) possession of adequate exhibition skills; d) autonomy of personal judgment.</p> <p>Distribution of votes.</p> <p>30 - 30 cum laude: a) advanced knowledge of the topics and in-depth understanding of the theories and principles of the discipline b) advanced ability to apply the acquired knowledge and full mastery of the most effective tools to conceive a cultural analysis on the basis of theoretical orientations details c) properties of the specific languages of the discipline d) excellent ability to organize the subjects of study in an autonomous and innovative way.</p> <p>26 - 29: a) comprehensive and specialized knowledge accompanied by critical awareness b) good ability to apply the acquired knowledge and good command of the most suitable tools for carrying out a cultural analysis on the basis of some theoretical orientations c) good property of the specialized language d) ability to organize the topics envisaged in an autonomous and innovative way</p> <p>22 - 25: a) knowledge of facts, principles, and general concepts of teaching b) basic ability to apply teaching methods and tools c) basic mastery of specialist language d) basic ability to organize topics of study of the discipline.</p> <p>18 - 21: a) Minimum knowledge of the main teaching topics b) Minimum ability to independently apply the acquired knowledge c) Minimum mastery of technical language d) Minimum ability to organize the subjects studied in the discipline</p> <p>Insufficient: does not possess an acceptable knowledge of the contents of the topics covered in the teaching</p>
TEACHING METHODS	frontal lessons

**MODULE
DEMOETHNOANTHROPOLOGICAL STUDIES**

Prof. STEFANO MONTES

SUGGESTED BIBLIOGRAPHY

M. Niola, Homo dieteticus, Bologna, Mulino - 9788815254139
C.M. Counihan, The anthropology of Food and Body: Gender, Maning, Power, Routledge - ISBN 9780415921930
C. Levi-Strauss, Siamo tutti cannibali, Mulino - 9788815257376
W. Belasco, Food. The key concepts, Berg - ISBN 9781845206727

AMBIT	10337-Scienze propedeutiche
INDIVIDUAL STUDY (Hrs)	45
COURSE ACTIVITY (Hrs)	30

EDUCATIONAL OBJECTIVES OF THE MODULE

Objective of the module is to provide students with knowledge of current methods nowadays used in modern schools of anthropology of culture, specifically underlining the relation existing between the notions of food, nutrition and culture. More specifically, the course will aim at providing students with adequate instruments concerning (i) nutrition and food meant as instruments of organization and comprehension of different cultures and (II) culture meant as a device structuring nutrition in its world diversity. A specific focus will be on pregnancy and nutrition considered as interconnected rites of passage and on youth and nutrition as forms of life in different societies.

SYLLABUS

Hrs	Frontal teaching
3	Types of nutrition and forms of culture
3	Codici alimentari, interazione umana e sistemi di cibo locali
3	Food cultures compared
3	Method of cooking food and succession of dishes in different cultures
3	Mediterranean food traditions
3	Religious taboos, fasting and food abstinence as an individual and collective identity expression
3	Collective knowledge, individual stories and structuring memories of food
3	A rite of intercultural passage: pregnancy and nutrition
3	General significance and particular communication of cultural heritage
3	Adolescence and nutrition as forms of life in different cultures

**MODULE
PSYCHIATRY**

Prof.ssa ROSA LO BAIDO

SUGGESTED BIBLIOGRAPHY

La Barbera D., Varia S., Percorsi Clinici della psichiatria DSM 5
ISBN 9788880340331
Materiale fornito dal docente

AMBIT	10351-Scienze interdisciplinari cliniche
INDIVIDUAL STUDY (Hrs)	30
COURSE ACTIVITY (Hrs)	20

EDUCATIONAL OBJECTIVES OF THE MODULE

Knowledge of the main psychiatric syndromes with specific reference to eating disorders and evidence-based treatments.
Ability to recognize psychiatric syndromes in comorbidity with somatic disorders.

SYLLABUS

Hrs	Frontal teaching
1	Introduction to Psychiatry and Psychiatric Legislation
1	categorical and dimensional approach in DSM 5
1	Psychiatric diagnostics and interdisciplinary work
2	Outline of Psychology and Psychopathology of Psychic Functions: Consciousness, Attention, Memory, Perception, Thought, Affectivity
2	Mood Disorders and Anxiety Disorders
2	somatization and factitious disorders
2	Psychotic disorders
5	Eating disorders and therapies of evidence
2	Food symptoms in psychiatric disorders
2	Personality disorders and the problem of compliance in therapy