

# UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze e Tecnologie Biologiche, Chimiche e Farmaceutiche					
ACADEMIC YEAR	2023/2024					
MASTER'S DEGREE (MSC)	HUMAN FEEDING AND NUTRITION SCIENCES					
INTEGRATED COURSE	MORPHO-FUNCTIONAL BASES AND PATHOLOGY OF THE GASTRO- INTESTINAL SYSTEM - INTEGRATED COURSE					
CODE	23423					
MODULES	Yes	Yes				
NUMBER OF MODULES	2					
SCIENTIFIC SECTOR(S)	BIO/09, ME	BIO/09, MED/04				
HEAD PROFESSOR(S)	VASTO SC	ONYA		Professore Associato	Univ. di PALERMO	
OTHER PROFESSOR(S)	VASTO SC			Professore Associato	Univ. di PALERMO	
	TERZO SI	MONA		Ricercatore a tempo determinato	Univ. di PALERMO	
CREDITS	6					
PROPAEDEUTICAL SUBJECTS						
MUTUALIZATION						
YEAR	1					
TERM (SEMESTER)	2° semester					
ATTENDANCE	Mandatory					
EVALUATION	Out of 30	Out of 30				
TEACHER OFFICE HOURS	TERZO SIM	TERZO SIMONA				
	Friday	10:00	12:00	Studio personale presso Dipa 16 -II piano- viale delle Scienz concordareappuntamento per simona.terzo01@unipa.it	ze. E' preferibile	
	VASTO SONYA					
	Monday	10:00	11:30	Dipartimento Stebicef, parco o primo	d'Orleans, Edificio 16, piano	
	Wednesday	10:00	11:30	Dipartimento Stebicef, parco o primo	d'Orleans, Edificio 16, piano	

OCENTE: Prof.ssa SONYA VASTO	
REREQUISITES	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
EARNING 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
SSESSMENT 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. TestTipology: 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, 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
	In Frontal teaching

## MODULE GASTRO-INTESTINAL SYSTEM PHYSIOLOGY

Prof.ssa SIMONA TERZO

SUGGESTED BIBLIOGRAPHY		
Alimentazione, nutrizione e salute Debellis, Poli EdiSES Materiale dato a lezione		
АМВІТ	20989-Attivit Formative Affini o Integrative	
INDIVIDUAL STUDY (Hrs)	51	
COURSE ACTIVITY (Hrs)	24	
EDUCATIONAL OBJECTIVES OF THE MODULE		

To provide basic knowledge on the digestive tract functions and relative control mechanisms. Attention will be focused on the role of each component (Mouth, oesophagus, stomach, small and large intestine, liver and pancreas) and on chemical digestion and absorption of nutritional substances.

SYLLABUS		
Hrs	Frontal teaching	
8	Overview of digestive anatomy and physiology. Neural, endocrine and paracrine regulation of digestive functions. The motor function: propulsive and non-propulsive motility – Gastric emptying – Migrating complex and mass movements.	
6	Salivary secretion. Gastric secretion. Pancreatic secretion - Hepatic secretion	
8	Digestion and absorption of carbohydrates - Digestion and absorption of proteins - Digestion and absorption of lipids. Water and electrolite. Vitamin, calcium and iron absorption	
2	Gustative physiology	

# MODULE GASTROINTESTINAL SYSTEM PATHOLOGY

#### Prof.ssa SONYA VASTO

### SUGGESTED BIBLIOGRAPHY

F. Celotti Patologia Generale e Fisiopatologia. ed EDISES

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	Ulcers, gastritis, inflammatory bowel disease (IBD). The role of calprotectin
2	Food allergies and intolerances
2	Clinical pathology of gastro intestinal disease, Blood markers, plasma proteins, urinary marker
2	Food factors with protective action
4	Carcinogenesis and oncogenic food risk.K-colon