


	PROCESO PARA EL DESARROLLO DE LAS ENSEÑANZAS DE LA ESCUELA DE INGENIERÍAS AGRARIAS		 Escuela de Ingenierías Agrarias
		CÓDIGO: P/CL009_D002	

PROGRAMME IN FEEDING AND PUBLIC HEALTH

Academic course: 2019-2020

Identification and characteristics of the subject					
Code	502232			Créditos ECTS	6
Name (Spanish)	Alimentación y Salud Pública				
Name (English)	Feeding and Public Health				
Degree	Food Science and Technology Degree				
Center	Agricultural Engineering School				
Semester	Second (4º)	Type	Compulsory (obligatoria)		
Module	NUTRITION AND HEALTH				
Subject	Food and Public Health				
Language	Spanish				
Professor/s					
Name	Room	e-mail	Web link		
Emilio Aranda Medina	D709 Edificio Valle del Jerte	earanda@unex.es			
Alicia Rodríguez Jiménez		aliciarj@unex.es			
Field of knowledge	NUTRITION AND BROMATOLOGY				
Department	ANIMAL PRODUCTION AND FOOD SCIENCE				
Coordinator (if there is more than one professor)	Emilio Aranda Medina				
Lessons and contents					
Syllabus					
SECTION I.- FOOD AND CULTURE					
Lesson 1: Human Food and Historical Evolution					
Lesson 2: Sociocultural meaning of food.					
Lesson 3: Communication. Food Behavior					
1. Influence of conservation methods on the evolution of food					
2. Sociocultural influences in food					
3. Food in Spain in Roman times					
4. Medieval food in Spain and trade in spices					
5. Food Influence of the Discovery of America					
6. Evolution of the Food of the Renaissance to the 21st century					
7. Feeding and Christian religion					

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8. Food and Islamic religion. Judaism
9. Hindu, Buddhist food and religion
10. Family, work and institutional meal protocols
11. Mediterranean diet
12. Food developed countries. US Pattern
13. Vegetarian and derived diets
14. Advertising and food, media. Labeled

SECTION II.- PUBLIC HEALTH

Lesson 4: Concept of health and diseases.

Lesson 5: Basic concept of epidemiology.

Lesson 6: Sanitary, social and economic importance of zoonoses.

Lesson 7: Sanitary and preventive importance of the cleaning, disinfection, disinsection and rat extermination programs in the food chain.

Lesson 8: Epidemiology and prevention of waterborne diseases.

Lesson 9: Epidemiology and prevention of diseases transmitted by meat and derivatives.

Lesson 10: Epidemiology and prevention of diseases transmitted by milk and derivatives.

Lesson 11: Epidemiology and prevention of diseases transmitted by fish and derivatives.

Lesson 12: Epidemiology and prevention of diseases transmitted by the egg and honey.

Lesson 13: Epidemiology and prevention of diseases transmitted by bakery, pastry, confectionery and pastry products.

Lesson 14: Epidemiology and prevention of diseases transmitted by food preserves and semiconservatives.

Lesson 15: Epidemiology and prevention of diseases transmitted by oils and fats.

Lesson 16: Epidemiology and prevention of diseases transmitted by fruits, vegetables, and edible mushrooms.

Lesson 17: Health problems derived from the use of additives, the origin of food poisoning.

PRACTICAL SYLLABUS

Practice 1: Visit to the Santa Engracia ETAP.

Practice 2: Visit official body monitoring Public Health