

MODULE	SUBJECT MATTER	YEAR	SEMESTER	CREDITS	TYPE
Public Health and Community Nutrition	Community Nutrition	4º	1º	6	Obligatory
TEACHING STAFF ⁽¹⁾			ADDRESS, TELEPHONE NUMBER, EMAIL, ETC. DIRECCIÓN COMPLETA DE CONTACTO PARA TUTORÍAS (Dirección postal, teléfono, correo electrónico, etc.)		
<ul style="list-style-type: none"> Miguel Mariscal Arcas: Part I "Dpt. Nutrition and Food Science" (Coordinator) Pilar Requena Méndez: Part II "Dpt. Preventive Medicine and Public Health" Inmaculada Salcedo Bellido: Part II "Dpt. Preventive Medicine and Public Health" 			DEPT Nutrition and Food Science, School of Pharmacy Office number: 711 Email: mariscal@ugr.es		
			DEPT Preventive Medicine and Public Health, School of Pharmacy Telf. +34 958 249618 Email: prequena@ugr.es , isalcedo@ugr.es		
			TIMETABLE FOR TUTORIALS OR LINK TO WEBSITE https://www.ugr.es/~nutricion/index.php http://www.salud-publica.es/index.php?seccion=1 Make an appointment (email or PRADO)		
BELONGS TO UNDERGRADUATE DEGREE PROGRAMME			AND ALSO TO OTHER UNDERGRADUATE DEGREE PROGRAMMES		
Grade in Human Nutrition and Dietetics.					
PREREQUISITES OR RECOMMENDATIONS (where applicable)					
It is recommended to have previously taken the following subjects: Physiology , Chemistry , Nutrition , Food Science , Food Safety and Hygiene and Public Health.					

¹ Consult any updates in Acceso Identificado > Aplicaciones > Ordenación Docente

(∞) This course guide should be filled in according to UGR regulations on assessment of student learning: ([http://secretariageneral.ugr.es/pages/normativa/fichasugr/ngc7121/!](http://secretariageneral.ugr.es/pages/normativa/fichasugr/ngc7121/))



BRIEF DESCRIPTION OF CONTENT (ACCORDING TO OFFICIAL VALIDATION REPORT)

- Food in communities.
- Food consumption in Spain.
- Mediterranean diet.
- Implementation of nutritional parameters in assessing the nutritional status of communities.
- Legislation on catering: European and national legislation.
- Culinary techniques in catering.
- Establishments engaged in the delivery of prepared meals.
- Food in different canteens.
- Planning, design and evaluation of diets in social aid canteens.
- Food in the immigrant

GENERAL AND SPECIFIC COMPETENCES

General skills

- CG1- Recognizing the essential elements of the profession of Dietitian-Nutritionist, including ethical principles, legal responsibilities and exercise of the profession, applying the principle of social justice to professional practice and developing it with respect for people, their habits, beliefs and cultures.
- CG2- develop the profession with respect for other health professionals, acquiring skills for teamwork.
- CG3- recognize the need to maintain and update professional skills, paying particular importance to learning autonomously and continuously, new knowledge, products and techniques in food and nutrition, as well as the motivation for quality.
- CG4- Knowing the limits of the profession and its competences, identifying when interdisciplinary treatment or referral to another professional is required.
- CG6- Understand, critically evaluate and know how to use and apply sources of information related to nutrition, food, lifestyles and health aspects.
- CG7- Having the ability to produce reports and complete records relating to professional intervention Dietitian-Nutritionist.
- CG15- Design and implement protocols for assessment of nutritional status, identifying nutritional risk factors.
- CG17- know the structure of food services and power supply units and hospital nutrition, identifying and developing the functions of Dietitian-Nutritionist within the multidisciplinary team.
- CG18- Participate in the organization, management and implementation of the different types of food and nutritional support hospital and outpatient dietitian and nutrition.
- CG20- know and participate in the design, implementation and validation of nutritional epidemiological studies and participate in the planning, analysis and evaluation of intervention programs in food and nutrition in different areas.
- CG21- Being able to engage in health promotion and prevention of disorders and diseases related to nutrition and lifestyle diseases, carrying out food and nutrition education of the population.
- CG22- collaborate in the planning and development of policies on food, nutrition and food security based on the needs of the population and health protection.

Specific skills

- CG19- Knowing health organizations, national and international, as well as the different health systems, recognizing the role of the Dietitian-Nutritionist.
- CG20- know and participate in the design, implementation and validation of nutritional epidemiological studies and participate in the planning, analysis and evaluation of intervention programs in food and nutrition in different areas.



- CE46- Being able to engage in health promotion and prevention of disorders and diseases related to nutrition and lifestyle diseases, carrying out food and nutrition education of the population.
- CG22- collaborate in the planning and development of policies on food, nutrition and food security based on the needs of the population and health protection.
- CG25- participate in the management, organization and development of food services. CG26- Develop, monitor and cooperate in the planning of menus and diets adapted to the characteristics of the group to which they are intended.
- CG27- Intervene in food quality and safety of products, facilities and processes.

OBJECTIVES (EXPRESSED AS EXPECTED LEARNING OUTCOMES)

- Know how to evaluate the nutritional quality of a menu.
- Know how to design and plan menus for different groups adapted to the requirements of a catering using different tools (software, dietary guidelines, recommended intakes).
- Know the health organizations, national and international, as well as different health systems.
- Be able to intervene in the design, implementation and validation of nutritional epidemiological studies.
- Acquire capacity to participate in planning, analysis and evaluation of intervention programs in food and nutrition in different areas.
- Be able to participate in prevention and health promotion related to nutrition and lifestyles, carrying out food and nutrition education of the population.
- Ability to assist in the planning and development of policies on food, nutrition and food security based on the needs of the population and health protection.
- Be able to participate in the management, organization and development of food services.
- Being able to develop, monitor and cooperate in the planning of menus and diets adapted to the communities to which they are intended.
- Acquire basic training for the research activity, following the scientific method, and understanding the importance and limitations of scientific thinking in health and nutrition.

DETAILED SYLLABUS

THEORY:

Dpt. Nutrition and Food Science

- Topic 1. The evolution of eating habits in Spain: The growing role of new foods. New trends in food.
- Topic 2. Food in communities: Planning and organizing communities' menus. Classification of diets and menus.
- Topic 3. Food: selection and purchase. Ration calculation and cost. Measurement units and equivalences. Standardization of recipes, menu planning and calculation of ingredients.
- Topic 4. Availability of food. Ration calculation served.
- Topic 5. Food in adults: Major health problems in relation to food. Risk factor's. Groups, business and social dining.
- Topic 6. Food in School: Major health problems in relation to food. Risk factor's. Special needs. Menu planning. Rules and regulations. School canteens. External catering facilities and own the centre.
- Topic 7. Food in adolescents: Major health problems in relation to food. Inadequate eating habits. Menu planning.
- Topic 8. Food in geriatric institutions: Elderly Diseases directly related to food and nutrition. Risk factor's. Detection risk of malnutrition. Screening tests Planning menus. Foods for special dietary uses. The dining room of the nursing homes. Socioeconomic aspects and ethical problems.
- Topic 9. Food in the hospital: food needs. Types of menus. Risk factors: Food aid as a risk factor.



Dpt. Preventive Medicine and Public Health

- Topic 1. Types of catering. Management models: self-service and outsourcing. Analysis of the sector in Europe and in Spain. Definition, evolution and current situation.
- Topic 2. Production systems and distribution of food in catering. Most used systems, traditional hot, cold line refrigerated vacuum system. Other systems. Hygienic control
- Topic 3. Feeding on communities and the environment.
- Topic 4. Public health indicators related to food and nutrition.
- Topic 5. Food and economic and social development.
- Topic 6. Cultural diversity, food and public health communities. Therapeutic and religious aspects. Dietary habits and nutritional status in various regions of the world. Food and health in communities subjected to migration.
- Topic 7. Nutrition Policy. Planning and programming in community nutrition. Nutritional goals.
- Topic 8. Health education on nutrition in communities. Methods of health education. Development of a program of health education.
- Topic 9. Administrative Actions for food surveillance and control. Sanitary inspections and audits. Inspection reports, offenses and penalties.
- Topic 10. Advertising and feeding. Ethical basis of advertising.
- Topic 11. International organizations related to health and nutrition.

PRACTICE:

Seminars/Workshops

- They will be held during school hours of theory about the contents of the program at all times represent the most prevalent problems or interest to students

Laboratory work

The practices are intended to complement, operationalize and, where appropriate, contextualize the theoretical content and are structured in the sessions listed below. They combine the exhibition methodology with the autonomous collaborative work in groups by the students:

Session 1. Critical reading of scientific articles on nutrition in communities.

Session 2. Preparation and implementation of a case study of health education.

Session 3. Role of the dietitian-nutritionist in collective catering. Brief legal aspects. Technical specifications and EVACOLE Plan. Practical case.

Session 4. Preparation of a nutritional program for school canteens. Preparation of technical sheets of the dishes that make up the menu. Practical case.

Session 5. Menu adaptations and informative content of the school menu, information for families. Evaluation of the state of satisfaction of a centre served by catering. Practical case.

Inclusion and diversity of the University of Granada

In the case of students with disabilities or other specific educational support needs, the tutoring system must be adapted to their needs, according to the recommendations of the Inclusion Unit of the University of Granada, with the Departments and Centres proceeding to establish the measures suitable for tutoring to take place in accessible places. Likewise, at the request of the professor, support may be requested from the competent unit of the University of Granada in the case of special methodological adaptations.

BIBLIOGRAPHY

BASIC READING LIST

- Araluce Letamendía MM. Empresas de Restauración Alimentaria. Un sistema de gestión global. Díaz de Santos, Madrid, 2001.



- Aranceta J. Nutrición comunitaria. Ed. Masson. Barcelona, 2001.
- Esteban Pérez M, Fernández-Ballart J, Salas-Salvadó. Estudio nutricional de la población anciana en función del régimen de institucionalización. Nutr Hosp; 15:105-113, 2000.
- Muñoz Calvo MT, Suárez Cortina L. "Nutrición en pediatría". 3ª ed. Ed. Ergon, 2007.
- Muñoz Hornillos M, Aranceta Bartrina J, Guijarro García, JL. "El libro blanco de la alimentación escolar". Ed. McGraw- Hill Interamericana, 2007.
- Organización Panamericana de la salud oficina regional de la OMS. Valoración nutricional del adulto mayor.
- Piédrola Gil et al. Medicina Preventiva y Salud Pública. 12ª Ed. Elsevier-Masson. Barcelona, 2015.
- Ribera JM, Cruz AJ. Geriátría en Atención Primaria. Editorial Aula Médica: Madrid Rubio Herrera MA (2002) "Manual de alimentación y nutrición en el anciano". Ed. Masson, 2008.
- Serra Majem L, Aranceta Batrina J, Mataix Verdú FJ. Nutrición y Salud Pública. 2ª Ed. Elsevier-Masson. Barcelona, 2006.

COMPLEMENTARY READING

- Marriott NG. Principios de higiene alimentaria. Editorial Acribia, 2003.
- Williams T, Moon A, Williamd M. Alimentos, medio ambiente y salud. Guía para maestros de enseñanza primaria. Ginebra: OMS; 1991.

RECOMMENDED LINKS

- Agencia Estadounidense de Seguridad Alimentaria, Food and Drug Administration (FDA): <http://www.fda.gov>
- Centro Nacional de Epidemiología: <http://cne.isciii.es/>
- Codex Alimentarius: <http://www.fao.org/fao-who-codexalimentarius/es>
- Consejo Europeo de Información sobre la Alimentación (EUFIC): <https://www.eufic.org/es>
- Normativa española: <http://www.boe.es>. Normativa europea: <http://europa.eu>.
- Organización Mundial de la Salud (OMS): (<http://www.who.int/es/>)
- Food and Agriculture Organization of the United Nations (FAO): www.fao.org
- Organización Panamericana de Salud: www.paho.org
- Consejería de Salud de la Junta de Andalucía: www.juntadeandalucia.es/salud/principal
- Ministerio de Sanidad y Consumo: www.msc.es
- Departamento de Medicina Preventiva y Salud Pública (Universidad de Granada): <http://www.salud-publica.es>
- Biblioteca Electrónica de la Universidad de Granada: <http://biblioteca.ugr.es/>
- U. S. Environmental Protection Agency: www.epa.gov
- U. S. Centers for Disease Control: www.cdc.gov

TEACHING METHODOLOGY

Part I "Dpt. Nutrition and Food Science"

For the development of the teaching and learning process, different training actions will be carried out that will allow students to acquire the programmed competences:

- Theoretical classes, through which it is ensured that the students will develop fundamentally conceptual skills, of great importance to motivate the students to reflect, facilitating the discovery of the relationships between various concepts and forming a critical mind-set.
- Practical classes, whose purpose is to develop in students the cognitive and procedural skills of the subject. The practical sessions will consist of a brief exposition of the concepts necessary for the subsequent resolution of practical cases. The students will be given time to work on these cases before their discussion and sharing. Attendance will be compulsory. For the correct performance of the practices, a small script will



be posted on the PRADO platform that must be brought in writing or digitally to the sessions.

- Tutorials, through which the autonomous and group work of the students will be oriented, will delve into different aspects of the subject and will guide the academic-comprehensive training of the student.
- Seminars, group work and individual student work will revert to the development of generic and attitudinal competences that permeate the entire teaching-learning process.

Teaching and learning process will be an active and meaningful process. The debates raised in classes, in seminars and group work, will allow students to be active and protagonist of their own learning process. The diversity of subjects must develop a multidisciplinary vision and provide them with cognitive and instrumental skills.

Part II "Dpt. Preventive Medicine and Public Health"

- Theoretical classes: They will be taught using preferably the expository method based on the participatory master lesson (promoting the active participation of the students through questions) (40 hours). Likewise, seminars may be held during the hours of theoretical teaching, in which topics of current interest related to the contents of the program will be addressed, so that the students are the protagonists of the teaching. These seminars will be subject of examination. Attendance to class as established by the UGR Degree Regulations is compulsory. Students will have additional material (scientific articles, supporting documents for expository classes, presentations, etc.) on the PRADO-2 platform throughout the course. The approximate duration of each class is 60 minutes.
- Practical sessions: These will be 3-hour sessions that will take place over a week (3 hours a day, 5 days), with compulsory attendance being a minimum of 80% of them. The load that these training activities will suppose on the total credits will be 2 (15 hours of face-to-face character and 5 of autonomous work of the students).

ASSESSMENT (ASSESSMENT INSTRUMENTS, CRITERIA AND PERCENTAGE VALUE OF FINAL OVERALL MARK, ETC.)

Part I "Dpt. Nutrition and Food Science"

The evaluation will consist of:

- Theoretical exams based on questions about the contents of the program. There will be a final exam. In the case of written exams, it is necessary for the arithmetic mean between them to have been obtained, having obtained a minimum grade of 5 (out of 10).
- Practical exam that will include practical and theoretical aspects, skills and abilities, reporting and problem solving.

Assessment of self-employment:

- Theoretical exam: 65%
- Practical exam: 15%
- Attendance and participation in class: 10%
- Autonomous work of the student: 10%

Part II "Dpt. Preventive Medicine and Public Health"

- **Assessment of the theory (80% of the final grade)**
 - a) A single final theoretical-practical exam (70% of the final grade). It will be of the multiple response type, with 4 options, of which only one is correct. This exam will consist of 40 questions distributed in two blocks: one theory 35 questions and another practical with 5 questions. Each question answered correctly adds 1 point to the final grade of the exam and each wrong question subtracts 0.25 points. Blank questions will not be considered for scoring purposes. To pass this exam it is necessary to obtain at least 20 points.
 - b) Attendance to class (10% of the final grade): the teachers will take roll on days chosen at random. Each assistance these days will add 1 point up to a maximum of 10 points. Active participation in class may result



in an additional score in this section. Under this evaluation modality, the class attendance score will only be added to that of the exam if the grade obtained is 20 points or more.

- **Evaluation of the practices (20% of the final grade)**

Carrying out of practical work: The teacher will commission a group work corresponding to session 2 of practicals. Up to a maximum of 20 points will be awarded.

To obtain the final grade for the course, the arithmetic mean of the grade obtained in each part of the course will be done.

DESCRIPTION OF THE EXERCISES WHICH WILL CONSTITUTE SINGLE FINAL ASSESSMENT AS ESTABLISHED IN UGR REGULATIONS

- It will be carried out in a single academic act consisting of a theoretical-practical exam. Students who wish to take advantage of this evaluation modality will have to request it to the Director of the Department in the first two weeks from the student's enrolment in the subject, citing and accrediting the reasons that assist him or her for not being able to follow the continuous evaluation system.

SCENARIO A (ON-CAMPUS AND REMOTE TEACHING AND LEARNING COMBINED)

TUTORIALS

TIMETABLE

(According to Official Academic Organization Plan)

TOOLS FOR TUTORIALS

(Indicate which digital tools will be used for tutorials)

Part I "Dpt. Nutrition and Food Science"

<https://www.ugr.es/~nutricion/index.php>

Exclusively by appointment

Part II "Dpt. Preventive Medicine and Public Health"

Pilar Requena Méndez:

Tuesday and Thursday from 9.30 a.m. to 11.30 a.m. and from 12:30 p.m. to 1.30 p.m.

Inmaculada Salcedo Bellido:

Monday from 9 a.m. to 11 a.m., Tuesday and Thursday from 12:30 p.m. to 2:30 p.m.

Part I "Dpt. Nutrition and Food Science"

Email and PRADO messages

The tutorial attention will be in Tutoring hours

Part II "Dpt. Preventive Medicine and Public Health"

Synchronous tools (Google Meet) and asynchronous tools (specific forums enabled on the PRADO-2 platform and / or email) will be used to carry out the tutorials. This tutoring system will strengthen the guiding action and the monitoring of students. For tutorials developed using synchronous tools, an appointment will be made by email or through the PRADO-2 platform (-Messages-).

MEASURES TAKEN TO ADAPT TEACHING METHODOLOGY

Part I "Dpt. Nutrition and Food Science"

- PRADO platform to provide teaching material to students.
- PRADO platform for managing tasks and activities carried out by students.
- PRADO messages for the delivery and review of tasks proposed to students.
- Face lessons adapted to PRADO resources.



- Hands-on classes and classroom exhibitions and synchronous streaming classes with Google Meet

Part II "Dpt. Preventive Medicine and Public Health"

- The students will have different materials through the PRADO-2 platform: in some theoretical contents the classes will be recorded to facilitate asynchronous monitoring of the same and in others the written topics will be delivered, in order to meet the different needs of students. In all the theoretical contents taught, the presentations will be available through slides, as well as other supporting documents such as scientific articles. There will also be forums for debate and formulation of doubts on the different topics. Synchronous classes will be held on some of the theoretical content through Google Meet. In them the contents will be synthesized, reviewed and the doubts formulated by the students will be resolved, which will allow interaction with the students. The practical classes and exhibitions will be face-to-face in the classroom.

MEASURES TAKEN TO ADAPT ASSESSMENT (Instruments, criteria and percentage of final overall mark)

Ordinary assessment session

Part I "Dpt. Nutrition and Food Science"

- Theoretical exam: 55%
- Practical exam: 15%
- Attendance and participation in class: 15%
- Autonomous work of the student: 15%

Part II "Dpt. Preventive Medicine and Public Health"

- a) A single final theoretical-practical exam (70% of the final grade). It will be of the multiple response type, with 4 options, of which only one is correct. This exam will consist of 40 questions distributed in two blocks: one theory with 35 questions and another practical one with 5 questions. Each question answered correctly adds 1 point to the final grade of the exam and each wrong question subtracts 0.25 points. Blank questions will not be considered for scoring purposes. To pass this exam, it is necessary to obtain at least 20 points out of 40 possible.
- b) Attendance to class (10% of the final grade): the teachers will take roll on days chosen at random. Under this evaluation modality, the class attendance score will only be added to that of the exam if the grade obtained is 20 points or more out of the 40 possible.
- Carrying out practical work (Public Health thematic block): The teacher will commission a group work corresponding to session 2 of practicals. Up to a maximum of 20 points will be awarded.

Under this evaluation modality, the practice score will only be added to the theory score if the test has obtained a score of 20 points or more out of the 40 possible.

Extraordinary assessment session

Part I "Dpt. Nutrition and Food Science"

- Theoretical exam: 55%
- Practical exam: 15%
- Attendance and participation in class: 15%
- Autonomous work of the student: 15%

Part II "Dpt. Preventive Medicine and Public Health"

- For those students who either do not participate in the aforementioned evaluation modality or do not obtain



the pass, an extraordinary exam with the same characteristics as the final theoretical exam is considered, 40 questions distributed in two blocks: a theory one with 35 questions and a practical one with 5 questions. All the students who attend this call and have attended theory and practical classes during the current academic year 2020-2021, they will be able to benefit from the points obtained in said classes as long as the minimum score obtained in said exam is 20 points out of 40 possible.

Single final assessment

Part I "Dpt. Nutrition and Food Science"

- It will be carried out in a single academic act consisting of a theoretical exam (70%) - practical (30%). Students who wish to take advantage of this evaluation modality will have to request it to the Director of the Department in the first two weeks from the student enrollment in the subject, citing and accrediting the reasons for not being able to follow the continuous assessment system.

Part II "Dpt. Preventive Medicine and Public Health"

- The evaluation will consist of a multiple choice exam (4 alternatives) that will cover all the theoretical and practical contents of the subject, with 40 questions distributed in two blocks: one theory with 35 questions and another practical one with 5 questions. Each question answered correctly adds 1 point to the final grade of the exam and each wrong question subtracts 0.25 points. Blank questions will not be considered for scoring purposes. This exam corresponds to 100% of the final grade and is passed with a minimum score of 20 points out of the 40 possible. The day and time of said exam will be the same as that set for the final theoretical exam contemplated in the modality of continuous evaluation.

SCENARIO B (ONCAMPUS ACTIVITY SUSPENDED)

TUTORIALS

TIMETABLE

(According to Official Academic Organization Plan)

TOOLS FOR TUTORIALS

(Indicate which digital tools will be used for tutorials)

Part I "Dpt. Nutrition and Food Science"

<https://www.ugr.es/~nutricion/index.php>
Exclusively by appointment

Part II "Dpt. Preventive Medicine and Public Health"

Pilar Requena Méndez:
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Part I "Dpt. Nutrition and Food Science"

Email and PRADO messages
The tutorial attention will be in Tutoring hours

Part II "Dpt. Preventive Medicine and Public Health"

Synchronous tools (Google Meet) and asynchronous tools (specific forums enabled on the PRADO-2 platform and / or email) will be used to carry out the tutorials. This tutoring system will strengthen the guiding action and the monitoring of students. For tutorials developed using synchronous tools, an appointment will be made by email or through the PRADO-2 platform (-Messages-).

MEASURES TAKEN TO ADAPT TEACHING METHODOLOGY

Firma (1): MIGUEL MARISCAL ARCAS
En calidad de: Secretario/a de Departamento



UNIVERSIDAD DE GRANADA

INFORMACIÓN SOBRE TITULACIONES DE LA UGR
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Part I "Dpt. Nutrition and Food Science"

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Part II "Dpt. Preventive Medicine and Public Health"

- The students will have different materials through the PRADO-2 platform: in some theoretical contents the classes will be recorded to facilitate asynchronous monitoring of the same and in others the written topics will be delivered, in order to meet the different needs of students. In all the theoretical contents taught, the presentations will be available through slides, as well as other supporting documents such as scientific articles. There will also be forums for debate and formulation of doubts on the different topics.
- Synchronous classes will be held on some of the theoretical content through Google Meet. In them the contents will be synthesized, reviewed and the doubts formulated by the students will be resolved, which will allow interaction with the students. The practical classes and exhibitions will be face-to-face in the classroom.

MEASURES TAKEN TO ADAPT ASSESSMENT (Instruments, criteria and percentage of final overall mark)

Ordinary assessment session

Part I "Dpt. Nutrition and Food Science"

- Theoretical exam: 50%
- Practical exam: 15%
- Attendance and participation in class: 15%
- Autonomous work of the student: 20%

Part II "Dpt. Preventive Medicine and Public Health"

- a) A single final theoretical-practical exam (70% of the final grade). It will be of the multiple response type, with 4 options, of which only one is correct. This exam will consist of 40 questions distributed in two blocks: one theory with 35 questions and another practical one with 5 questions. Each question answered correctly adds 1 point to the final grade of the exam and each wrong question subtracts 0.25 points. Blank questions will not be considered for scoring purposes. To pass this exam, it is necessary to obtain at least 20 points out of 40 possible.
- b) Attendance to class (10% of the final grade): the teachers will take roll on days chosen at random.

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- Carrying out practical work (Public Health thematic block): The teacher will commission a group work corresponding to session 2 of practicals. Up to a maximum of 20 points will be awarded.

Under this evaluation modality, the practice score will only be added to the theory score if the test has obtained a score of 20 points or more out of the 40 possible.

Extraordinary assessment session

Part I "Dpt. Nutrition and Food Science"

- Theoretical exam: 50%
- Practical exam: 15%
- Attendance and participation in class: 15%



- Autonomous work of the student: 20%

Part II "Dpt. Preventive Medicine and Public Health"

- For those students who either do not participate in the aforementioned evaluation modality or do not obtain the pass, an extraordinary exam with the same characteristics as the final theoretical exam is considered, 40 questions distributed in two blocks: a theory one with 35 questions and a practical one with 5 questions. All the students who attend this call and have attended theory and practical classes during the current academic year 2020-2021, they will be able to benefit from the points obtained in said classes as long as the minimum score obtained in said exam is 20 points out of 40 possible.

Single final assessment

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- It will be carried out in a single academic act consisting of a theoretical exam (70%) - practical (30%). Students who wish to take advantage of this evaluation modality will have to request it to the Director of the Department in the first two weeks from the student enrollment in the subject, citing and accrediting the reasons for not being able to follow the continuous assessment system.

Part II "Dpt. Preventive Medicine and Public Health"

- The evaluation will consist of a multiple choice exam (4 alternatives) that will cover all the theoretical and practical contents of the subject, with 40 questions distributed in two blocks: one theory with 35 questions and another practical one with 5 questions. Each question answered correctly adds 1 point to the final grade of the exam and each wrong question subtracts 0.25 points. Blank questions will not be considered for scoring purposes. This exam corresponds to 100% of the final grade and is passed with a minimum score of 20 points out of the 40 possible. The day and time of said exam will be the same as that set for the final theoretical exam contemplated in the modality of continuous evaluation.

ADDITIONAL INFORMATION (if necessary)

Regulations for the evaluation and qualification of the students of the University of Granada.

