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## MODULE DESCRIPTOR

### Module Title

International Food and Culture

Reference	HS1124	Version	1
Created	February 2018	SCQF Level	SCQF 7
Approved	July 2018	SCQF Points	15
Amended		ECTS Points	7.5

### Aims of Module

To provide students with an understanding of the social and international aspects of food and nutrition, its multidisciplinary nature, and the relevance of history, geography, psychology, sociology and economics in understanding food patterns, food choices and their consequences across the world.

### Learning Outcomes for Module

On completion of this module, students are expected to be able to:

- 1 Describe historical and geographical trends in food consumption, diet, and health and how these are informed by epidemiological and demographic methods.
- 2 Describe and explain food patterns and food choice in groups and cultures.
- 3 Describe the factors that lead to poverty and malnutrition worldwide and be aware of the organisations involved in combating these.

### Indicative Module Content

Origin and development of the human diet and its diversity. Culture and food choice and its application in regards to the diet of ethnic and religious groups. Introduction to the principles of epidemiology and demography. Social and geographical patterns of food consumption and health. Cause and prevalence of poverty, malnutrition and health inequalities in the world, emphasising issues relating to demographic, political and economic factors. Food security and sustainability. National and International organisations involved in issues relating to food availability and nutrition. Role of WHO and response to emergencies. Professional role of Dietitians in the context of global and social nutrition.

### Module Delivery

Theoretical material is delivered by lectures and web based materials with supporting tutorials. Seminars will involve presentations on selected topics relevant to the themes of the module.

**Indicative Student Workload**

	Full Time	Part Time
Contact Hours	42	N/A
Non-Contact Hours	108	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	N/A
<i>Actual Placement hours for professional, statutory or regulatory body</i>		

**ASSESSMENT PLAN**

If a major/minor model is used and box is ticked, % weightings below are indicative only.

**Component 1**

Type:	Practical Exam	Weighting:	100%	Outcomes Assessed:	1, 2, 3
Description:	Oral Presentation.				

**MODULE PERFORMANCE DESCRIPTOR****Explanatory Text**

Component 1 (oral presentation) comprises 100% of the module grade. To pass the module, a D grade is required.

Module Grade	Minimum Requirements to achieve Module Grade:
<b>A</b>	A
<b>B</b>	B
<b>C</b>	C
<b>D</b>	D
<b>E</b>	E
<b>F</b>	F
<b>NS</b>	Non-submission of work by published deadline or non-attendance for examination

**Module Requirements**

Prerequisites for Module	None, in addition to course entry requirements.
Corequisites for module	None.
Precluded Modules	None.

**INDICATIVE BIBLIOGRAPHY**

1	BRITISH NUTRITION FOUNDATION, 2007. <i>40th Anniversary briefing paper: food availability and our changing diet</i> . Nutrition Bulletin 32, pp.187-249.
2	COGGON, D., ROSE, G. and BARKER D.J.P. <i>Epidemiology for the uninitiated</i> . Current edition. London: BMJ.
3	DEPARTMENT OF THE ENVIRONMENT, FOOD AND RURAL AFFAIRS, <i>Family Food: an annual report on household purchases of food and drink</i> . London: TSO. Current edition available via DEFRA website.
4	GIBNEY, M.J. et al. <i>Introduction to human nutrition</i> . Current edition. Oxford: Wiley Blackwell.
5	POND, W.G., NICHOLS, B.L. and BROWN, D.L. <i>Adequate food for all</i> . Current edition. Boca Raton: CRC Press.
6	SKOLNIK, R. <i>Global health 101</i> . Current edition. Sudbury: Jones and Bartlett Publishers.