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MODULE DESCRIPTOR

Module Title

International Nutrition And Culture

Reference	PL1008	Version	1
Created	May 2022	SCQF Level	SCQF 7
Approved	June 2022	SCQF Points	15
Amended	August 2021	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, 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 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 different 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. Causes and prevalence of poverty and malnutrition 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 nutritionists 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 (formative) on selected topics relevant to the themes of the module.

		Module Ref:		PL1008 v1

Indicative Student Workload	Full Time	Part Time
Contact Hours	20	N/A
Non-Contact Hours	130	N/A
Placement/Work-Based Learning Experience [Notional] Hours	N/A	N/A
TOTAL	150	N/A
Actual Placement hours for professional, statutory or regulatory body		

ASSESSMENT PLAN

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

Component 1

Type:	Coursework	Weighting:	100%	Outcomes Assessed:	1, 2, 3
Description:	Essay				

MODULE PERFORMANCE DESCRIPTOR

Explanatory Text

Component 1 (Coursework, CW1) comprises 100% of the module grade. A minimum of Module Grade D is required to pass the module.

Module Grade	Minimum Requirements to achieve Module Grade:
A	A
B	B
C	C
D	D
E	E
F	F
NS	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. *40th Anniversary briefing paper: food availability and our changing diet.* Nutrition Bulletin 32, pp.187-249. Available online.

2   COGGON, D., ROSE, G. and BARKER D.J.P. *Epidemiology for the uninitiated*. 2003. London: BMJ. Available online.

3   DEPARTMENT OF THE ENVIRONMENT, FOOD AND RURAL AFFAIRS, *Family Food: an annual report on household purchases of food and drink.* London: TSO. Current edition available via DEFRA website.

4   POND, W.G., NICHOLS, B.L. and BROWN, D.L. *Adequate food for all.* 2009. Boca Raton: CRC Press.

5   SKOLNIK, R. *Global health 101.* 2016.2nd edition. Sudbury: Jones and Bartlett Publishers.

6   CARAHER M AND COVENE J,2016. *Food poverty and insecurity: International food inequalities. Springer.*

7   Lanham-New S et al (2020) Introduction to Human Nutrition 3rd edition. Nutrition Society. Chichester: Wiley Blackwell

8   Campanhola C and Pandey S (2018) Sustainable Food and Agriculture: An Integrated Approach. San Diego: Elsevier Science & Technology