

Main course information	
Academic subject	Hygiene
Degree course	Biological Science
Degree class	3
ECTS credits (CFU)	6
Compulsory attendance	yes
Teaching language	Italian
Accademic Year	2020/2021

Professor/Lecturer	
Name & SURNAME	Giuseppina Caggiano
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Tutorial time/day	every day by appointment

Course details	General hygiene	SSD code	Type of class
		MED/42	Lecture/workshop

Teaching schedule	Year	Semester
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Lesson type	CFU/ECTS	Lessons (hours)	CFU/ECTS lab	Lab hours	CFU/ECTS tutorial/workshop	Tutorial/workshop hours	CFU/ECTS field trip	Field trip Hours
	6	48		0	0			

Time management	Total hours	Teaching hours	Self-study hours
	150	48	102

Academic Calendar	First lesson	Final lesson

Syllabus	
Course entry requirements	Knowledge of general biology and microbial flora
Expected learning outcomes (according to Dublin Descriptors) (it is recommended that they are congruent with the learning outcomes contained in A4a, A4b, A4c tables of the SUA-CdS)	
<i>Knowledge and understanding</i>	Knowledge and understanding Acquire a thorough knowledge of the theoretical and operational tools for: 1. Understanding the concept of health and its protection 2. Knowing the fundamentals of epidemiology and prevention of infectious and non-infectious diseases
<i>Applying knowledge and understanding</i>	Ability to apply knowledge and understanding Acquisition of technical and instrumental skills for the execution of: 1. analysis and controls relating to the quality and hygiene of the environment and food 2. microbiological analyzes 3. biological and biomedical analyzes
<i>Making informed judgements and choices</i>	Acquisition of autonomy and mastery in areas related to the evaluation and interpretation of analytical and experimental epidemiology data, as well as the evaluation of factors favoring the state of health of the population
<i>Communicating knowledge and understanding</i>	Acquisizione di adeguate competenze per la comunicazione sanitaria di temi di sanità pubblica inerenti la prevenzione delle malattie infettive e non infettive, nonché l'igiene dell'ambiente e degli alimenti

Capacities to continue learning	<p>Acquisition of skills that favor:</p> <p><input type="checkbox"/> The deepening of skills, in particular for the consultation of bibliographic material, databases and websites</p> <p><input type="checkbox"/> The use of basic knowledge tools for continuous updating in public health</p>

Syllabus	
Course content	<p>HYGIENE, PREVENTION AND HEALTH. Hygiene objectives and methodologies. Health Organization for Health Promotion. Communication methods and models for health promotion.</p> <p>- PRINCIPLES OF DEMOGRAPHY AND HEALTH STATISTICS APPLIED TO EPIDEMIOLOGY. The state of the population. Demographic and health indicators; sources and methods of data collection, personal registers and disease notification systems.</p> <p>- PRINCIPLES OF EPIDEMIOLOGICAL METHODOLOGY. Objectives of epidemiology. Measures in epidemiology. Descriptive, observational, experimental studies.</p> <p>- PROMOTION OF HEALTH AND PREVENTION OF DISEASES. Primary, secondary and tertiary prevention.</p> <p>- PRINCIPLES OF EPIDEMIOLOGY OF INFECTIOUS DISEASES. The etiological agents of infectious diseases (bacteria, viruses, protozoa, fungi), modes of transmission, chains of contagion, reservoirs and sources of infection, favoring and predisposing factors, appearance of infectious diseases. Fungal infections from yeast and filamentous fungi: epidemiology, risk factors and prevention.</p> <p>- PRINCIPLES OF EPIDEMIOLOGY OF CHRONIC DEGENERATIVE DISEASES. Causes (biological, chemical and physical) of non-infectious diseases. Risk factors, protective factors. Prevention interventions.</p> <p>- PREVENTION OF INFECTIOUS DISEASES. Natural and artificial immunity. Vaccinoprophylaxis. Seroprophylaxis. Chemoprophylaxis. Inactivation of sources of infection. Sterilization, disinfection and disinfestation</p> <p>- FOOD AND ENVIRONMENTAL HYGIENE. Food and related health issues, nutrients and diet. Malnutrition in excess and deficiency. Food, microbial contamination and prevention systems. Foodborne diseases (typhoid fever, hepatitis A, food poisoning) Water needs and sources of supply. Water: drinking water criteria, drinking water systems. Milk and remediation systems. Microclimate: humidity, temperature and ventilation. Microbial contamination of indoor environments control and prevention systems.</p>
Course books/Bibliography	<p>Barbuti S, Fara GM, Giammanco G, Carducci A, Coniglio Ma, D'Alessandro D, Montagna MT, Tanzi MI, Zotti CM "Igiene"- Monduzzi Editore, 2011 - 3[^] Ed.</p> <p>Barbuti S, Fara GM, Giammanco G, et al. "Igiene, Medicina preventiva e Sanità pubblica" EdISES Editore 2014</p>
Notes	Integrate the update of the mandatory vaccination calendar from the Ministry of Health website
Teaching methods	Frontal lessons
Assessment methods (indicate at least the type written, oral, other)	Oral interview
Evaluation criteria (Explain for each expected learning outcome what a student has to know, or is able to do, and how many levels of achievement)	Adequate knowledge of the fundamentals of epidemiology and disease prevention and of the methodologies and techniques used to protect the health of the individual and the entire community

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Further information	Adequate knowledge of the fundamentals of epidemiology and disease prevention and of the methodologies and techniques used to protect the health of the individual and the entire community