



Plant Based Diets in prevention and clinical practice

Diety roślinne w profilaktyce i praktyce klinicznej

1. IMPRINT

Academic Year	2026/2027
Department	Faculty of Medicine
Field of study	Medicine
Main scientific discipline	Medical science
Study Profile	General academic
Level of studies	Uniform MSc
Form of studies	Full time studies
Type of module / course	Obligatory (elective course)
Form of verification of learning outcomes	Completion
Educational Unit / Educational Units	Department of Social Medicine and Public Health Medical University of Warsaw Medical Simulation Center Banacha Campus 3a Pawińskiego St., 02-106 Warsaw E-mail: msizp@wum.edu.pl
Head of Educational Unit / Heads of Educational Units	Prof. Aneta Nitsch-Osuch, MD, PhD
Course coordinator	Katarzyna Okręglicka, PhD kokreglicka@wum.edu.pl
Person responsible for syllabus	Katarzyna Okręglicka, PhD kokreglicka@wum.edu.pl
Teachers	Katarzyna Okręglicka, PhD kokreglicka@wum.edu.pl

2. BASIC INFORMATION

Year and semester of studies	I-III year, summer, and winter semester	Number of ECTS credits	2.00
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FORMS OF CLASSES	Number of hours	ECTS credits calculation
Contacting hours with academic teacher		
Lecture (L)		
Seminar (S)	30 (e-learning)	1.2
Classes (C)		
e-learning (e-L)		
Practical classes (PC)		
Work placement (WP)		
Unassisted student's work		
Preparation for classes and completions	20	0.8

3. COURSE OBJECTIVES

O1	Presentation of the division of plant diets. Familiarise oneself with individual types of plant diets: flexitarianism, semitarianism, lacto-ovo-vegetarianism, lacto-vegetarianism, ovo-vegetarianism, veganism, raw-foodism, fruitarianism. Familiarise oneself with the possibility of beneficial or negative impact of the use of selected plant based diets on human health in selected disease entities.
O2	Familiarise oneself with the report of The EAT-Lancet Commission on Food, Planet, Health and the nutrition model recommended in the report. To learn about the benefits of changing eating habits for the health of the population and for the planet. Understanding the relationship between the impact of food production and climate change.
O3	Familiarise oneself with the possibility of beneficial or negative impact of the use of selected plant based diets on human health in selected disease entities.

4. STANDARDS OF LEARNING – DETAILED DESCRIPTION OF EFFECTS OF LEARNING

Code and number of the effect of learning in accordance with standards of learning	Effects in the field of: <i>(in accordance with appendix to the Regulation of Minister of Science and Higher education from 29th of September 2023)</i>

Knowledge – Graduate* knows and understands:

C.W39.	consequences of vitamin and mineral deficiencies and excesses;
C.W40.	the causes and consequences of poor nutrition, including prolonged under- and over-eating and the use of

	unbalanced diets, and digestive and absorption disorders;
D.W3.	human behaviour conducive to maintaining health and the principles of motivating the patient towards health-promoting behaviour (Prochaska and DiClemente change model, motivational interviewing);
E.W37.	environmental and epidemiological conditions, causes, symptoms, principles of diagnosis and therapeutic management of the most common diseases in GP practice;
E.W38.	principles of health-seeking behaviour, the basics of prevention and early detection of the most common diseases of civilisation and the principles of screening for these diseases;

Skills– Graduate* is able to:

B.U8.	use medical databases and correctly interpret the information they contain to solve problems in basic and clinical sciences;
D.U5.	critically analyse medical literature, including literature in English, and draw conclusions;
E.U21.	provide health education to the patient, including nutritional education tailored to individual needs;
E.U25.	provide the patient with information, adapting its quantity and content to the patient's needs and capabilities, and supplement verbal information with models and written information, including charts and instructions, and apply it appropriately;

* In appendix to the Regulation of Minister of Science and Higher education from 29th of September 2023, „graduate”, not student is mentioned.

5. ADDITIONAL EFFECTS OF LEARNING *(non-compulsory)*

Number of effect of learning	Effects in the fields of:
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Knowledge – Graduate knows and understands:

K1	
K2	

Skills– Graduate is able to:

S1	
S2	

Social Competencies – Graduate is ready for:

SC1	
SC2	

6. CLASSES

Form of class	Class contents	Effects of Learning
S-el1	From flexitarianism to fruitarianism. Plant diets - types and characteristics.	D.W3.

S-el2	Planetary Diet and The EAT-Lancet Commission on Food, Planet, Health report. How to change eating habits - benefit for the population and the planet. The impact of food production on climate change.	C.W40., E.W38.
S-el3	Deficiencies on plant based diets - when does supplementation become a necessity?	C.W39., C.W40., E.W9., E.W38.
S-el4	Obesity and plant based diets. The use of plant diets in the aspect of weight reduction.	C.W39., C.W40., E.W37., E.W38.
S-el5	Plant based diets diet and gastrointestinal microbiota. The use of plant diets in diseases of the gastrointestinal tract.	D.W3.
S-el6	The usefulness of plant based diets in selected skin diseases.	D.W3., C.W40., E.W38.
S-el7	The usefulness of plant based diets in cardiovascular diseases	D.W3., C.W40., E.W38.
S-el8	The usefulness of plant based diets in selected endocrine diseases.	D.W3., C.W39., C.W40., E.W9., E.W37., E.W38.
S-el9	Theory vs practice - Plant-based diets - advantages and disadvantages. (exercises, practical classes)	B.U8., D.U5., E.U21., E.U25.
S-el10	Theory vs practice - The vegetarian food market. Plant-based alternatives to animal products - for and against. (exercises, practical classes)	B.U8., D.U5., E.U21., E.U25.

7. LITERATURE

Obligatory

1. Willett W, Rockström J, Loken B. i wsp. Food in the Anthropocene: the EAT–Lancet Commission on healthy diets from sustainable food systems. The Lancet. 2019; 393(10170):447–492.
2. Melina V, Craig W, Levin S. Position of the Academy of Nutrition and Dietetics: vegetarian diets. Journal of the Academy of Nutrition and Dietetics. 2016; 116(12):1970-1980.
3. Gehring J, Touvier M, Baudry J. i wsp. Consumption of ultra-processed foods by pesco-vegetarians, vegetarians, and vegans: associations with duration and age at diet initiation. The Journal of nutrition. 2021; 151(1):120-131.

Supplementary

8. VERIFYING THE EFFECT OF LEARNING

Code of the course effect of learning	Ways of verifying the effect of learning	Completion criterion
<i>e.g. G.K1, G.S1, K1</i>	<i>This field defines the methods used for grading students e.g. pop quiz, test, written report etc.</i>	<i>e.g. threshold number of points</i>
D.W3., C.W39., C.W40., E.W9., E.W37., E.W38.	Active participation in e-learning. Test	Certificate
B.U8., D.U5., E.U21., E.U25.	Active participation in seminars, preparing final work. Test	To pass is necessary to collect above 60% of the maximum

		possible points from assignments and test.
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9. ADDITIONAL INFORMATION

(Optional course – full on e-learning platform.

Access to e-learning will be available from 21th of October 2026 to 8th January 2027 and 1st March to 31st of May 2027;

A person responsible for the course: Katarzyna Okreglicka PhD, katarzyna.okreglicka@wum.edu.pl,

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ATTENTION

The final 10 minutes of the last class of the block/semester/year should be allotted for students to fill out the Survey of Evaluation of Classes and Academic Teachers