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SUA
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GREENPOL

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Deliverable 2.2

E-learning platform

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1 Introduction

Project GREENPOL starts from the challenges and objectives within the European Green Deal, where the European Commission has adopted a set of proposals to make the EU's climate, energy, transport and taxation policies fit for reducing net greenhouse gas emissions by at least 55% by 2030, compared to 1990 levels. The main objective of the project is based on the need to respond to actual challenges set in the European Green Deal by the educational, research capacities and experts of the SUA via multidisciplinary approach in the higher education study process. This multidisciplinary approach assume the creation of 3 courses to be provided to doctoral students:

- **EU Energy Policy**, addressing and covering responses to challenges resulting from long-term EU policies aimed at environmental protection,
- **Renewable Energies for Sustainable Development**, addressing the challenge of actual energy crisis and the related insufficient production of energy from renewable sources,
- **Environmental Nutrition and Health**, responding to the need of illuminating the connection between food value chain, agriculture, environment, climate, nutrition and human and animal health in order to improve public health through efforts related to environmentally sustainable food production by research activities.

The content of courses has been created as individual deliverable D2.1 Courses content. However, project GREENPOL aims to a benefit of previous successful project activities and use the gained experiences in favour of the main project target group – the doctoral students. Inspired by the previous project, current Centre of Excellence members have created an e-learning platform which will assure a seamless access of students to an interactive content placed in the learning management system (LMS) Moodle.

The e – learning platform is an innovative component (from the technological point of view) which contributes to the creation of an added value to an academic environment for students to be able fully to use benefits provided by the Centre of Excellence.

2 E – learning platform

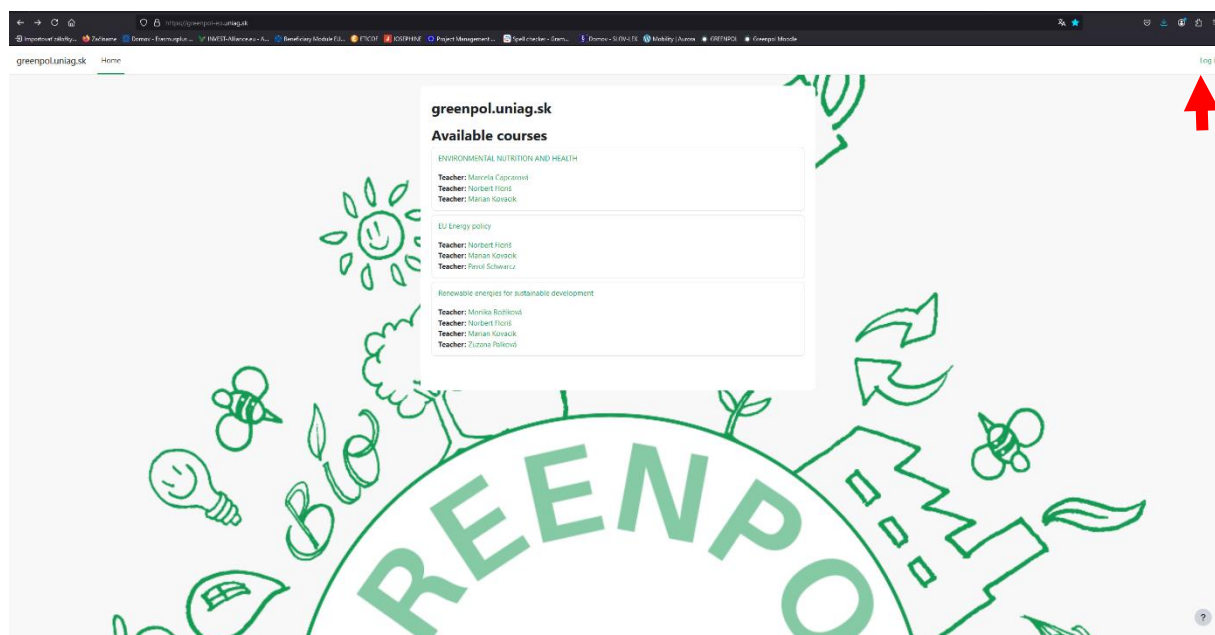
E – learning platform assures the access of the student to the content of courses placed in the LMS Moodle. The system guides the student through individual parts of the course:

- General section with the Announcements subsection providing a brief basic information about the course,
- Course and its chapters,
- Literature,
- Test,
- Glossary.

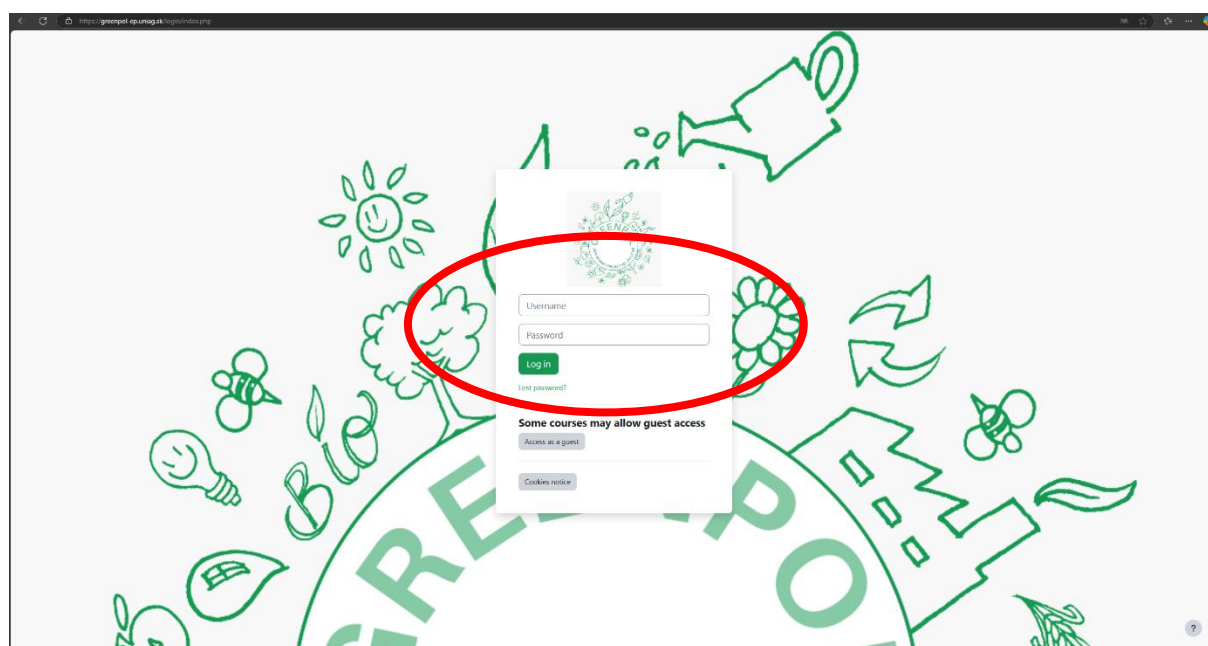
2.1 Access to the platform and log in

The platform can be accessed on <https://greenpol-ep.uniag.sk/>.

The user can log in the system from this page.



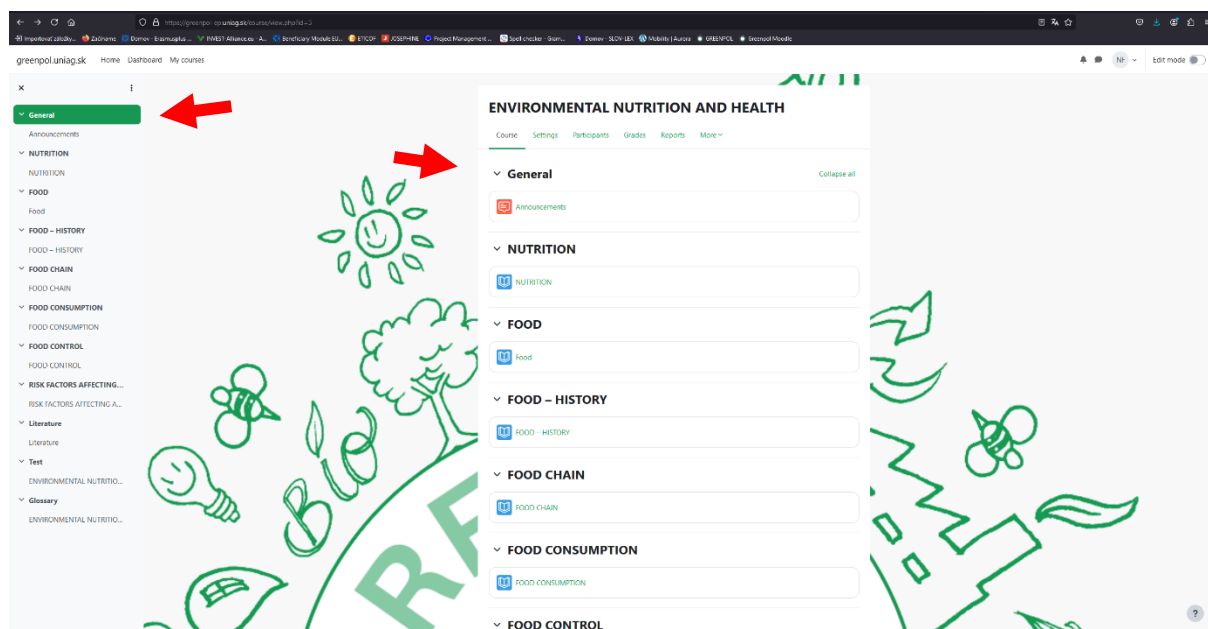
The log in page



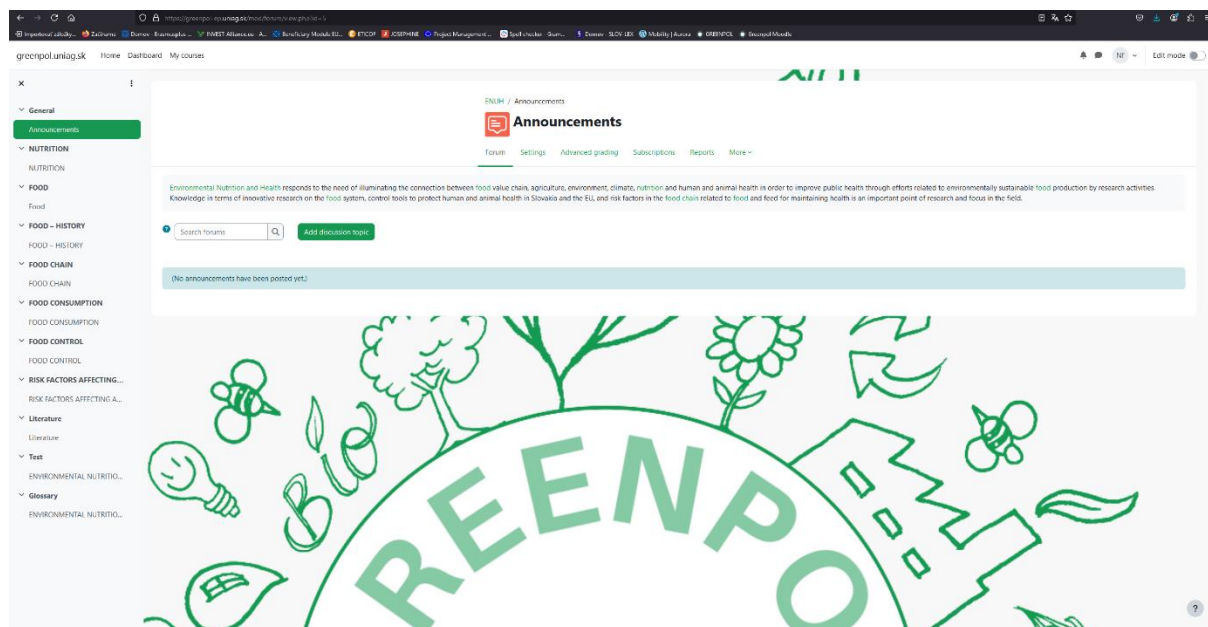
After log in, the user can go through each section of the course, either on the left bar or directly in the main menu.

2.2 Course sections

General section



General section – Announcements



Course chapters

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1. NUTRITION

Energy intake presents a basic need for humans and all living organisms. It is essential to preserve energy **homeostasis**, body weight, and ultimately health.

Homeostasis → metabolic regulatory mechanisms that act to keep the body in a constant condition with respect to physiological function and reserves of energy and other nutrients

Homeorhesis → regulatory mechanisms that allow the body to change from one homeostatic, stable condition to another in an organised fashion, e.g. growth during childhood, or the onset of lactation

Eating behaviour is one of the most precisely controlled behaviours and involves environmental, peripheral, and central stimuli. Inadequate neuronal and hormonal mechanisms (capable to match energy expenditure and anabolic needs).

The role of digestive system is to digest food and absorb nutrients and water. Ingested material (mainly food) is subject to an orderly and controlled process of modification. During the passage, fluids containing enzymes that break down complex molecules are secreted into the lumen of the gut. The secretory processes are synchronized and coordinated by the enteric nervous system and intestinal hormones. Products of the digestion are absorbed across the epithelial cells, mainly in the small intestine. For gastric and intestinal motility the smooth muscles are decisive. It is also coordinated and regulated by the enteric nervous system and by intestinal hormones.

Parotid gland
Pharynx

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Literature

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