

29297 - Biochemistry of Food / Adaptation Course

Información del Plan Docente

Academic Year	2017/18
Faculty / School	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	3.0
Year	4
Semester	First semester
Subject Type	Optional
Module	---

1.General information

1.1.Introduction

1.2.Recommendations to take this course

1.3.Context and importance of this course in the degree

1.4.Activities and key dates

2.Learning goals

2.1.Learning goals

2.2.Importance of learning goals

3.Aims of the course and competences

3.1.Aims of the course

3.2.Competences

4.Assessment (1st and 2nd call)

4.1.Assessment tasks (description of tasks, marking system and assessment criteria)

5.Methodology, learning tasks, syllabus and resources

5.1.Methodological overview

The methodology followed in this course is oriented towards achievement of the learning objectives.

Several teaching and learning tasks are implemented as theory sessions, an assignment, and also autonomous work.

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Students are expected to participate actively in the class throughout the year.

5.2.Learning tasks

This course includes 3 ECTS organized according to:

- Theory sessions (2,4 ECTS): 24 hours
- An individual assignment.

Teaching materials will be available for the students via Moodle.

5.3.Syllabus

- Water in food
- Sugars
- Polysaccharides
- Proteins
- Lipids
- Colour and pigments
- Vitamins and minerals
- Enzymes
- Flavour
- Physical and chemical interactions of components in food systems

5.4.Course planning and calendar

For further details concerning timetable, classroom and further information regarding this course please refer to "Facultad

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de las Ciencias de la Salud y del Deporte" web site. <https://fccsyd.unizar.es/>

More information will be provided via Moodle.

5.5. Bibliography and recommended resources