

29209 - Food Science

Syllabus Information

Academic Year: 2019/20

Subject: 29209 - Food Science

Faculty / School: 229 - Facultad de Ciencias de la Salud y del Deporte

Degree: 441 - Degree in Human Nutrition and Dietetics

ECTS: 12.0

Year: 2

Semester: Annual

Subject Type: Compulsory

Module: ---

1.General information

1.1.Aims of the course

1.2.Context and importance of this course in the degree

1.3.Recommendations to take this course

2.Learning goals

2.1.Competences

2.2.Learning goals

2.3.Importance of learning goals

3.Assessment (1st and 2nd call)

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

4.Methodology, learning tasks, syllabus and resources

4.1.Methodological overview

The methodology followed in this course is oriented towards the achievement of the learning objectives. A wide range of teaching and learning tasks are implemented, such as lectures and practice sessions.

4.2.Learning tasks

This 12 ECTS course is organized as follows:

- **Lectures** (2.72 ECTS: 68 hours). The professor will present theoretical contents. Classroom materials (lecture and seminars notes) will be available via Moodle.
- **Practice sessions and computer sessions** (1.28 ECTS: 32 hours). Students are divided into medium-sized groups. Students will work individually or in groups actively doing problems or exercises related to syllabus.
- **Laboratory sessions** (0.8 ECTS: 20 hours). Students are divided into small groups. The students will carry out tasks related to the identification, classification, sensory evaluation and physico-chemical analysis of foods.
- **Assessment** (0.32 ECTS: 8 hours). Students will do an individual objective exam.
- **Autonomous work and study** (6.88 ECTS: 172 hours).

4.3.Syllabus

This course will address the following topics:

- Food Science: general concepts
- Chemical composition and nutritional value of food
- Sensory properties of food
- Food quality
- Food spoilage
- Food additives
- Milk and dairy products
- Eggs and egg products
- Meat and meat products
- Fish and fish products, crustaceans and mollusks
- Fruits and fruit products. Nuts. Vegetables and tubers.
- Cereals and cereal products (flours, bread and pasta products). Other cereal products.
- Legumes
- Edible mushrooms
- Edible fats and oils
- Sugars. Honey
- Coffee, tea and cocoa products
- Spices, salt and vinegar
- Tap water and mineral water. Soft and alcoholic drinks.
- Ready-to-eat meals
- Functional food
- Food for vegetarian diets
- Food from other culinary cultures
- Genetically modified food
- Organic food
- Databases and food composition tables
- Food analysis and evaluation of sensory properties in food
- General labelling requirements and nutrition labelling for foodstuffs
- Other protein sources.

4.4.Course planning and calendar

Further information concerning the timetable, classroom, office hours, assessment dates and other details regarding this course will be provided on the first day of class or please refer to the Faculty of Health and Sport Sciences website and Moodle.

4.5.Bibliography and recommended resources

<http://psfunizar7.unizar.es/br13/egAsignaturas.php?codigo=29209>