

29297 - Biochemistry of Food / Adaptation Course

Syllabus Information

Academic Year: 2019/20

Subject: 29297 - Biochemistry of Food / Adaptation Course

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.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, assessment tasks, and autonomous work and study.

4.2.Learning tasks

This course is organized as follows:

- **Lectures** (2,4 ECTS: 24 hours). Students are expected to participate actively in the class throughout the year. Teaching materials will be available for the students via Moodle.
- **Assessment tasks.** It includes the elaboration of an individual assignment.

4.3.Syllabus

This course will address the following topics:

- **Topic 1.** Water in food
- **Topic 2.** Sugars
- **Topic 3.** Polysaccharides
- **Topic 4.** Proteins

- **Topic 5.** Lipids
- **Topic 6.** Colour and pigments
- **Topic 7.** Vitamins and minerals
- **Topic 8.** Enzymes
- **Topic 9.** Flavour
- **Topic 10.** Physical and chemical interactions of components in food systems

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 (<https://fccsyd.unizar.es/>) and Moodle.

4.5.Bibliography and recommended resources