

29209 - Food Science

Información del Plan Docente

Academic Year	2016/17
Academic center	229 - Facultad de Ciencias de la Salud y del Deporte
Degree	441 - Degree in Human Nutrition and Dietetics
ECTS	12.0
Course	2
Period	Annual
Subject Type	Compulsory
Module	---

1.Basic info

1.1.Recommendations to take this course

1.2.Activities and key dates for the course

2.Initiation

2.1.Learning outcomes that define the subject

2.2.Introduction

3.Context and competences

3.1.Goals

3.2.Context and meaning of the subject in the degree

3.3.Competences

3.4.Importance of learning outcomes

4.Evaluation

5.Activities and resources

5.1.General methodological presentation

5.2.Learning activities

5.3.Program

- Food Science: general concepts
- Chemical composition and nutritional value of food
- Sensory properties of food
- Food quality
- Food spoilage

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- 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
- Introduction to Phytotherapy.

5.4.Planning and scheduling

5.5.Bibliography and recommended resources