

29297 - Biochemistry of Food / Adaptation Course

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	3.0
Course	4
Period	First semester
Subject Type	Optional
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

- Water in food

- Sugars

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

5.4.Planning and scheduling

5.5.Bibliography and recommended resources