

## 208-225 Food Chemistry, Biology and Nutrition

<b>Credit Points:</b>	12.50
<b>Level:</b>	2 (Undergraduate)
<b>Dates &amp; Locations:</b>	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: Thirty-six hours of lectures and 12 hours of tutorials Total Time Commitment: 1 hr lecture (1 x weekly, for 12 weeks); 2 hr lecture (1 x weekly, for 12 weeks); 1 hr tutorial (1 x weekly, for 12 weeks). Contact hours = 48. Estimated total time commitment = 120 hrs.
<b>Prerequisites:</b>	610-141 Chemistry and 800-121 Food for a Healthy Planet
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	None
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	Students are expected to be familiar with word processing, data management and graphical software packages and to be competent in electronic search techniques. This subject requires attendance at lectures and active participation in tutorials.
<b>Coordinator:</b>	Dr Said Ajlouni
<b>Contact:</b>	Dr Kate Howell
<b>Subject Overview:</b>	The aim of this subject is to provide students with an understanding of the chemical structure of food components (natural materials of plant and animal origin plus additives) and the underlying biochemistry. The fate of these components in terms of their biological (enzymatic) and chemical degradation when consumed is explored in the context of their role in nutrition and cell biology.
<b>Objectives:</b>	On completion of this subject students should be able to: <ul style="list-style-type: none"> <li># describe the structure of the macro- and micro-components that make up food;</li> <li># describe the biochemical or chemical origin of these components; and</li> <li># understand the fate of food components in the gastro-intestinal tract and their role in human nutrition.</li> </ul>
<b>Assessment:</b>	Two 2-hour examinations (one mid-semester, and one final ), 40% each of final marks; one written assignment of 1000 words, 20% of final marks.
<b>Prescribed Texts:</b>	None
<b>Recommended Texts:</b>	deMan, John M. (1999) Principles of Food Chemistry. (3rd edition) Springer-Verlag.
<b>Breadth Options:</b>	This subject potentially can be taken as a breadth subject component for the following courses: <ul style="list-style-type: none"> <li># <b>Bachelor of Arts</b> (<a href="https://handbook.unimelb.edu.au/view/2009/D09">https://handbook.unimelb.edu.au/view/2009/D09</a>)</li> <li># <b>Bachelor of Commerce</b> (<a href="https://handbook.unimelb.edu.au/view/2009/F04">https://handbook.unimelb.edu.au/view/2009/F04</a>)</li> <li># <b>Bachelor of Environments</b> (<a href="https://handbook.unimelb.edu.au/view/2009/A04">https://handbook.unimelb.edu.au/view/2009/A04</a>)</li> <li># <b>Bachelor of Music</b> (<a href="https://handbook.unimelb.edu.au/view/2009/M05">https://handbook.unimelb.edu.au/view/2009/M05</a>)</li> </ul>

	You should visit <b><a href="http://breadth.unimelb.edu.au/breadth/info/index.html">learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html)</a></b> and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Generic Skills:</b>	Upon completion of this unit, students should have developed: <ul style="list-style-type: none"><li># a profound respect for truth, intellectual and professional integrity, and the ethics of scholarship</li><li># capacity of independent critical thought, rational inquiry and self-directed learning and research</li><li># an ability to drive, interpret and analyse social, technical or economical information from multiple sources</li><li># skills in observation, critical analysis and report writing.</li></ul>
<b>Notes:</b>	This subject is available for science credit to students enrolled in the BSc (new degree only).