DASC20012 Comparative Nutrition and Digestion

Credit Points:	12.5		
Level:	2 (Undergraduate)		
Dates & Locations:	2015, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.		
Time Commitment:	Contact Hours: 42 hours Total Time Commitment: 170 hours.		
Prerequisites:	Subject	Study Period Commencement:	Credit Points:
	BIOL10002 Biomolecules and Cells	Semester 1	12.50
	BIOL10004 Biology of Cells and Organisms	Semester 1	12.50
	Either of the above AND 12.5 credit points in a first year Biology subject	·	
Corequisites:	None		
Recommended Background Knowledge:	None		
Non Allowed Subjects:	None		
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http:// services.unimelb.edu.au/disability		
Coordinator:	Dr Kristy Digiacomo		
Contact:	kristyd@unimelb.edu.au (mailto:kristyd@unimelb.edu.au)		
Subject Overview:	This subject allows students to develop an awareness of the major physiological processes and metabolic basis of nutritional requirements; to understand the nutritional qualities of food, and develop skills to ensure a balanced diet can be formulated for a range of mammals; to be familiar with the impact of dietary imbalances; and to understand the role of food in behavioural, psychological and social contexts.		
Learning Outcomes:	On completion of this subject students should be aware of: # the physiological and metabolic basis of nutritional requ # the nutritional qualities of particular categories of food; # the principles and practices of feed evaluation and ratio # the principles and diagnosis of nutritional imbalances ar # and be familiar with computer based nutritional models nutritional problems.	irements; n formulation; nd/or malnutrition; and simulations to solve	complex

Assessment:	Two-hour written final examination (50%), computer simulation and written assessment of 2000 words equivalent (50%) (with 3 stage assessment strategy, submission at approximately week 4 (10%), approximately week 7 (15%) and approximately week 12 (25%)).	
Prescribed Texts:	None	
Breadth Options:	This subject potentially can be taken as a breadth subject component for the following courses: # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2015/B-ARTS) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2015/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2015/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2015/B-BNVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2015/B-MUS) You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/ breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.	
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees	
Generic Skills:	 On completion of the subject the students should have developed the following generic skills: # academic excellence; # greater in-depth understanding of scientific disciplines and of the practical and ethical aspects of working in the nutrition industry; # the student's flexibility and level of transferable skills should be enhanced through improved time management; # enhanced ability to communicate their ideas effectively in both written and verbal formats. 	
Notes:	This subject is available for science credit to students enrolled in the BSc (new degree only). Q Fever Students enrolling in the Faculty of Veterinary and Agricultural Sciences are advised that some courses of study may put them at an increased risk of contracting Q Fever. Q Fever is a relatively common preventable condition which, while rarely fatal, can cause a severe acute illness and can result in damage to heart valves and chronic fatigue. It is recommended that students consider undertaking screening and vaccination for Q Fever prior to commencement of study. Students may be required to provide proof of vaccination prior to undertaking some coursework. Your course coordinator will advise you of this requirement prior to commencement of the study semester. Vaccine costs for students are not covered by the Pharmaceutical Benefit Scheme, Medicare, or by the University. Some students with full private medical coverage (which has hospital and ancillary cover) may receive partial re-imbursement for vaccine costs.	
Related Majors/Minors/ Specialisations:	Production Animal Health Science-credited subjects - new generation B-SCI and B-ENG. Selective subjects for B-BMED Sustainable Production	