208-225 Food Chemistry, Biology and Nutrition

Credit Points:	12.500
Level:	Undergraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus.
Time Commitment:	Contact Hours: Thirty-six hours of lectures and 12 hours of tutorials Total Time Commitment: Not available
Prerequisites:	202-101 Chemistry for Land and Food Resources or 610-141 Chemistry.
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:	Kate Howell
Subject Overview:	Food is composed of natural materials of plant and animal origin plus additives that include flavours, colours, flavour-accentuating agents, micronutrients (vitamins, amino acids, minerals and trace elements) and preservatives. Microbes, or parts of these, may also be present due to their role in product preservation and flavour development of the final product. Building on the overview of these components in subject 208-106 Introduction to Food Science, the aim of this subject is to provide students with an understanding of the chemical structure of these components and the underlying biochemistry that is responsible for their synthesis. The fate of these components in terms of their biological (enzymatic) and chemical degradation when consumed will also be explored in context of their role in nutrition and cell biology. Students will also learn about food contaminants resulting from causes such as environmental pollution. The Faculty's current research programs on chemistry and biochemistry of food components will be highlighted in lectures. On completion of this subject students should be able to: # describe the structure of the macro- and micro-components that make up food; # describe the biochemical or chemical origin of these components; and # understand the fate of these components and their role in nutrition
Assessment:	Two 2-hour examinations (one mid-semester), 40% each of final marks; one written assignment of 1000 words, 20% of final marks.
Prescribed Texts:	None
Recommended Texts:	Information Not Available
Breadth Options:	This subject is a level 2 or level 3 subject and is not available to new generation degree students as a breadth option in 2008.

	This subject or an equivalent will be available as breadth in the future. Breadth subjects are currently being developed and these existing subject details can be used as guide to the type of options that might be available. 2009 subjects to be offered as breadth will be finalised before re-enrolment for 2009 starts in early October.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Related Course(s):	Bachelor of Food Science