

DASC20012 Comparative Nutrition and Digestion

Credit Points:	12.50						
Level:	2 (Undergraduate)						
Dates & Locations:	This subject is not offered in 2013. This intensive subject runs from Monday 21st October to Friday 31st October 2013.						
Time Commitment:	Contact Hours: 42 hours Total Time Commitment: Contact hours: 42. Estimated total time commitment (including non-contact time): 120 hours.						
Prerequisites:	<table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>BIOL10004 Biology of Cells and Organisms</td> <td>Not offered 2013</td> <td>12.50</td> </tr> </tbody> </table> <p>AND 12.5 credit points in a first year Biology subject</p>	Subject	Study Period Commencement:	Credit Points:	BIOL10004 Biology of Cells and Organisms	Not offered 2013	12.50
Subject	Study Period Commencement:	Credit Points:					
BIOL10004 Biology of Cells and Organisms	Not offered 2013	12.50					
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 Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/						
Contact:	<p>Melbourne School of Land & Environment Student Centre Ground Floor, Melbourne School of Land and Environment (building 142)</p> <p><i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)</p>						
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.						
Objectives:	<p>On completion of this subject students should be aware of:</p> <ul style="list-style-type: none"> # the physiological and metabolic basis of nutritional requirements; # the nutritional qualities of particular categories of food # the principles and practices of feed evaluation and ration formulation # the principles and diagnosis of nutritional imbalances and/or malnutrition # and familiar with computer based nutritional models and simulations to solve complex nutritional problems. 						
Assessment:	Three-hour written final examination (50%). Computer simulation and written assessment of 4000 words equivalent (50%) (with 3 stage assessment strategy, submission at week 4 (10%), week 7 (15%) and week 12 (25%)).						
Prescribed Texts:	Information Not Available						

Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2013/B-ARTS) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2013/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2013/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2013/B-MUS) <p>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.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>On completion of the subject the students should have developed the following generic skills:</p> <ul style="list-style-type: none"> # 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).
Related Majors/Minors/Specialisations:	<p>Production Animal Health Science-credited subjects - new generation B-SCI and B-ENG. Core selective subjects for B-BMED. Sustainable Production</p>