

## FOOD90025 Health Aspects in Functional Foods

<b>Credit Points:</b>	12.50
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	This subject is not offered in 2014. This subject is taught on alternate years.
<b>Time Commitment:</b>	Contact Hours: 24 hours of lectures and 18 hours of practicals Total Time Commitment: There is a total time commitment of 120 hours required for this subject.
<b>Prerequisites:</b>	None
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	Chemistry or biochemistry or equivalent background knowledge.
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	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, Objectives, 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 the Disability Liaison Unit: <a href="http://www.services.unimelb.edu.au/disability/">http://www.services.unimelb.edu.au/disability/</a>
<b>Contact:</b>	<b>Melbourne School of Land &amp; Environment Student Centre</b> Ground Floor, Melbourne School of Land & Environment (building 142) <i>Enquiries</i> Phone: 13 MELB (13 6352) Email: <a href="mailto:13MELB@unimelb.edu.au">13MELB@unimelb.edu.au</a> ( <a href="mailto:13MELB@unimelb.edu.au">mailto:13MELB@unimelb.edu.au</a> )
<b>Subject Overview:</b>	This subject provides an overview of the value of functional foods in health and nutrition. Lectures and practical exercise in the core theories and methodology of functional food science will provide students with demonstrable knowledge of evaluating the literature, participating in academic discourse and understanding functional foods research in the agriculture and food production fields.
<b>Learning Outcomes:</b>	<ul style="list-style-type: none"> <li># To become familiar with analysis of food with respect to health &amp; nutrition indicators.</li> <li># To examine methods in functional foods research.</li> <li># To understand functional foods science and methodology.</li> </ul>
<b>Assessment:</b>	One assignment of 1500 words (20%). One written laboratory report of 1000 (20%). One 3 hour written final examination (60%). It is a hurdle requirement that students miss no more than one practical session during this subject.
<b>Prescribed Texts:</b>	None
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<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 for independent critical thought, rational inquiry and self-directed learning and research;</li> <li># an ability to drive, interpret and analyse social, technical or economic information from multiple sources; and</li> </ul>

	# skills in observation, critical analysis and report writing.
<b>Related Course(s):</b>	Master of Agricultural Science Master of Animal Science Master of Food Science Postgraduate Certificate in Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Animal Science Postgraduate Diploma in Food Science