

FOOD90025 Health Aspects in Functional Foods

Credit Points:	12.5
Level:	9 (Graduate/Postgraduate)
Dates & Locations:	This subject is not offered in 2016. This subject is taught on alternate years.
Time Commitment:	Contact Hours: 24 hours of lectures and 18 hours of practicals Total Time Commitment: There is a total time commitment of 170 hours required for this subject.
Prerequisites:	Eligible for Honours or Postgraduate Coursework Programs.
Corequisites:	None
Recommended Background Knowledge:	Chemistry or biochemistry or equivalent background knowledge.
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>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.</p> <p>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</p></p>
Contact:	Email: ngkf@unimelb.edu.au (mailto:ngkf@unimelb.edu.au)
Subject Overview:	<p>This subject provides an overview of the value of functional foods in health and nutrition. Lectures and practical exercises 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.</p>
Learning Outcomes:	<ul style="list-style-type: none"> # To become familiar with analysis of food with respect to health & nutrition indicators # To examine methods in functional foods research # To understand functional foods science and methodology
Assessment:	<p>One 1500 word assignment due in approximately Week 11 worth 20% One 1000 word written laboratory report due in approximately Week 11 worth 20% A three-hour written final examination held at the end of semester worth 60% It is a hurdle requirement that students miss no more than one practical session during this subject.</p>
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>Upon completion of this unit, students should have developed:</p> <ul style="list-style-type: none"> # A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship # Capacity for independent critical thought, rational inquiry and self-directed learning and research # An ability to drive, interpret and analyse social, technical or economic information from multiple sources

	# Skills in observation, critical analysis and report writing
Related Course(s):	Graduate Certificate in Agricultural Sciences Graduate Certificate in Food Science Graduate Diploma in Agricultural Sciences Graduate Diploma in Food Science Master of Agricultural Science Master of Animal Science Master of Food Science Postgraduate Diploma in Agricultural Science Postgraduate Diploma in Food Science
Related Majors/Minors/ Specialisations:	100 Point (A) Master of Agricultural Sciences 100 Point (B) Master of Agricultural Sciences 150 Point Master of Agricultural Sciences 200 Point Master of Agricultural Sciences