

## SYLLABUS

### 1. COURSE DESCRIPTION

<b>Degree:</b>	<b>Nutrition and Dietetics</b>
<b>Course:</b>	<b>Bromatology</b>
<b>Module:</b>	<b>Food Science</b>
<b>Department:</b>	<b>Molecular Biology and Biochemical Engineering</b>
<b>Academic Year:</b>	<b>2017-18</b>
<b>Term:</b>	<b>First</b>
<b>ECTS credits:</b>	<b>4.5</b>
<b>Year:</b>	<b>2<sup>nd</sup> year</b>
<b>Type:</b>	<b>Compulsory</b>
<b>Language:</b>	<b>Spanish</b>

<b>Course Model:</b>	<b>B1</b>	
<b>a. Basic learning (EB):</b>		<b>60 %</b>
<b>b. Practical learning (EPD):</b>		<b>40 %</b>

## SYLLABUS

### 2. LECTURERS

**2.1. Coordinator: Isabel Cerrillo García**

<b>2.2. Lecturer</b>	
<b>Name:</b>	<b>Isabel Cerrillo García</b>
<b>School:</b>	<b>School of Experimental Sciences</b>
<b>Department:</b>	<b>Molecular Biology and Biochemical Engineering</b>
<b>Area:</b>	<b>Nutrition and Bromatology</b>
<b>Office Hours:</b>	<b>Mondays to Fridays: 14.00-15.00 (please, previous appointment through e-mail)</b>
<b>Office:</b>	<b>22.B04</b>
<b>E-mail:</b>	<b>icergar@upo.es</b>
<b>Phone:</b>	<b>954977613</b>

## SYLLABUS

### 3. TOPICS

BASIC LEARNING (EB):

#### 1. BASIC ASPECTS:

UNIT 1. INTRODUCTION TO BROMATOLOGY, FOOD, FOOD QUALITY. SENSORY PROPERTIES OF FOOD.

UNIT 2. TABLES OF FOOD COMPOSITION.

UNIT 3. FOOD STABILITY AND TYPES OF ALTERATION.

UNIT 4. FOOD ADDITIVES.

#### 2. FOOD OF ANIMAL ORIGIN:

UNIT 5. MEAT, FISH AND SEAFOOD.

UNIT 6. EGGS AND EGG PRODUCTS.

UNIT 7. MILK AND DAIRY PRODUCTS.

#### 3. FOOD OF PLANT ORIGIN:

UNIT 8. PULSES AND DERIVED PRODUCTS.

UNIT 9. CEREALS AND DERIVED PRODUCTS.

UNIT 10. VEGETABLES AND TUBERS.

UNIT 11. FRUIT AND NUTS.

#### 4. FOODS OF OTHER GROUPS:

UNIT 12. OILS AND FATS.

UNIT 13. DIETETIC, FORTIFIED AND FUNCTIONAL FOOD.

PRACTICAL LEARNING (EPD):

Practice 1. Use of tables of food composition. Restrictions.

Practice 2. Alteration in food: enzymatic and non-enzymatic browning.

Practice 3. Egg structure and egg aging consequences.

Practice 4. Determination of parameters in milk and production of cheese.

Practice 5. Determination of parameters in fruit and derived products.