

# Syllabus

for course at first level

**Food Chemistry and Food Science**  
**Livsmedelskemi och livsmedelslära**

**7.5 Higher Education**  
**Credits**  
**7.5 ECTS credits**

<b>Course code:</b>	NU3002
<b>Valid from:</b>	Spring 2014
<b>Date of approval:</b>	2006-09-27
<b>Changed:</b>	2014-01-20
<b>Department</b>	Department of Biosciences and Nutrition
<b>Main field:</b>	Nutrition
<b>Specialisation:</b>	G1N - First cycle, has only upper-secondary level entry requirements

## Decision

This syllabus has been approved by the Board of the Faculty of Science at Stockholm University 2006-09-27, and revised 2014-01-20.

## Prerequisites and special admittance requirements

For this course, 30 ECTS/hp chemistry of which at least 7.5 ECTS/hp biochemistry and 7.5 ECTS/hp organic chemistry, or the equivalent, is required.

## Course structure

Examination code	Name	Higher Education Credits
N001	Food Chemistry and Food Science	7.5

## Course content

This course covers basic theory of the composition, properties, and processing, including chemical processes (nutrient changes) at different conditions such as storing, handling, preparing, and heating, of primary food products and foods. The course also covers the structure, composition, and utilization of food products as well as quality and analysis of foods, food product legislation and regulations. Training in searching and communicating scientific information in the area is also included. The above mentioned knowledge is useful for example in work in food industry, food information, and health information and teaching. The course also constitutes a basis for further studies and research in biomedicine in general, and particular in areas that relate to diet.

## Learning outcomes

- discuss and predict how the content, in particular nutrients, and other properties of primary food products and foods are affected by preparation and other processes.
- understand principles for how the nutrient content in foods can be determined and discuss the reliability of the analytical methods.
- have an insight into modern food chemistry and regulations of food products and be able to discuss these from environmental and social aspects.
- search and communicate scientific information in the area of food chemistry and food science.

## **Education**

The education consists of lectures, practical laboratory work, group work and study visit. Participation in the practical laboratory work, group work and study visit is compulsory. An examiner may rule that a student is not obliged to participate in certain compulsory education if there are special grounds for this after consultation with the relevant teacher.

## **Forms of examination**

a. Measurement of knowledge takes place through written examination and oral presentation.

b. Grading is carried out according to a 7-point scale related to learning objectives:

A = Excellent

B = Very Good

C = Good

D = Satisfactory

E = Sufficient

Fx = Fail

F = Fail

c. Grading criteria for the course will be distributed at the start of the course.

d. A minimum grade of E is required to pass the course, together with completion of all practical laboratory work, group work and participation in all other compulsory education.

e. Students who fail to achieve a pass grade in an ordinary examination have the right to take at least further four examinations, as long as the course is given. The term "examination" here is used to denote also other compulsory elements of the course. Students who have achieved a pass grade on an examination may not retake this examination in order to attempt to achieve a higher grade. Students who have failed to reach a pass grade on two occasions have the right to request that a different teacher be appointed to set the grade of the course. A request for such appointment must be sent to the departmental board.

f. Possibility of completing Fx up to a passing grade is not given in this course.

## **Interim**

Students may request that the examination is carried out in accordance with this syllabus even after it has ceased to apply. This right is limited, however, to a maximum of three occasions during a two-year-period after the end of giving the course. A request for such examination must be sent to the departmental board.

## **Limitations**

The course may not be included in a degree together with the courses Food Chemistry and Food Science, 5p (NÄ1160), or the equivalent.

## **Misc**

The course is included in the Bachelor's Programme of Nutrition, but can also be taken as an independent course.

## **Required reading**

Course literature is decided by the departmental board and is described in an appendix to the syllabus.