



3 credits

30.0 h

Q1

Teacher(s)	Brichard Sonia ;Thissen Jean-Paul ;
Language :	French
Place of the course	Bruxelles Woluwe
Prerequisites	<i>The prerequisite(s) for this Teaching Unit (Unité d'enseignement – UE) for the programmes/courses that offer this Teaching Unit are specified at the end of this sheet.</i>
Main themes	First part -Human body composition -Energy needs -Non-energy nutritional needs (vitamins, trace elements,) -Causes and consequences nutrient excess and deficiency Second part -Water -Milk and milk products - Beverages -Meat, fish and eggs -Cereals, grains and oliseeds -Fruits and vegetables -Fat and oils -Food deterioration and its control -Preservation methodology
Aims	<p>To acquire basic knowledge in nutritional sciences in order -to appreciate the reasons behind the diet advice -to have a critical view on nutritional publicity -and some ideas about nutrition education To this purpose, we will define the nutritional needs throughout the life cycle and in some physiological conditions. We will also tackle the risks of excess and deficiency in some nutrients and how to prevent or cure them. Eventually, we will describe the production, the composition and the methods of preservation of the main foods, including the novel foods.</p> <p>-----</p> <p><i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i></p>
Content	Oral teaching with practical examples
Bibliography	• syllabus obligatoire sur moodle
Other infos	Oral examination with written preparation
Faculty or entity in charge	FASB

Programmes containing this learning unit (UE)				
Program title	Acronym	Credits	Prerequisite	Aims
Master [240] in Medecine	MED2M	3		
Additional module in Biomedical Sciences	WSBIM100P	3		
Minor in biomedicine (open)	WSBIM100I	3		