UCLouvain

Ibral2102f

2022

Physiological and nutritional biochemistry: parts 1, 2 and 3

| 2.00 0.000 | 2.00 credits | 24.0 h | Q1 |
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| Teacher(s) | Debier Cathy ;Larondelle Yvan ; | | | | |
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| Language : | English > French-friendly | | | | |
| Place of the course | Louvain-la-Neuve | | | | |
| Prerequisites | The set of competences, abilities and knowledge acquired during a bachelor degree in the area of Bioscience engineering. 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. | | | | |
| Main themes | A detailed description of the processes of digestion and absorption A review of the main aspects of the metabolism of glucides, lipids and protides, with a special focus on the regulation and on the fate of the dietary constituents An integrated view of the main metabolic pathways via the analysis of some specific physiological situations (fasting, diabetes, exercise, pregnancy, lactation) A detailed analysis of the dietary requirements of humans (energy, nitrogen, amino acids, essential fatty acids, vitamins, water, minerals, dietary fibre), including the biochemical, metabolic and physiological justifications for them A detailed presentation of the concept of 'healthy food' in relation with some chronic diseases such as type-II diabetes, cardiovascular diseases, metabolic syndrome, osteoporosis, obesity, neurodegenerative diseases, intestinal diseases. | | | | |
| Learning outcomes | | | | | |
| Evaluation methods | Ongoing evaluation with written tests organized throughout the quarter (no exam during the session in January) | | | | |
| Teaching methods | Coordinated package of lectures given by the teachers and seminars given by invited experts Food industry visits Most of the activity requires the presence of the students. | | | | |
| Content | 1 – Digestion and absorption 2 – Post-absorptive nutrient utilization Nutrient utilization during the absorptive phase Nutrient utilization during the postabsorptive phase Nutrient utilization during prolonged energy malnutrition or complete food deprivation 3 – Physiological and pathophysiological situations Sport Lactation Cancer Obesity and metabolic syndrome 4 – Introduction to nutrition | | | | |
| Inline resources | Moodle | | | | |
| Bibliography | Notes de cours données par les professeurs (dias disponibles sur Moodle) Livres de référence conseillés mais non imposés Slides used by the professors are available on Moodle Several references books are recommended (but not mandatory) | | | | |
| Other infos | This course can be given in English | | | | |
| Faculty or entity in charge | AGRO | | | | |

| Programmes containing this learning unit (UE) | | | | | | |
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| Program title | Acronym | Credits | Prerequisite | Learning outcomes | | |
| Bachelor in Veterinary Medicine | VETE1BA | 2 | LCHM1271V | ٩ | | |