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|  **UNIVERSITY OF NIŠ** |
| **Course Unit Descriptor** | **Faculty**  | **Faculty of Technology Leskovac** |
| **GENERAL INFORMATION** |
| Study program  | **Food technology and biotechnology** |
| Study Module (if applicable) | Food Technology/ Biotechnology |
| Course title |  Nutrition  |
| Level of study | ☐Bachelor ☒ Master’s ☐ Doctoral |
| Type of course | ☐ Obligatory ☒ Elective |
| Semester  | ☐ Autumn ☒ Spring |
| Year of study  | Fifth  |
| Number of ECTS allocated | 5 |
| Name of lecturer/lecturers | Prof. dr Nada Nikolić |
| Teaching mode | ☒ Lectures ☒ Group tutorials ☐ Individual tutorials☐Laboratory work ☐ Project work ☒ Seminar☐Distance learning ☐ Blended learning ☐ Other |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** |
| The aim is to provide the basic academic knowledge of nature of food, the major metabolic pathways and physiological importance of food for health life of the people and theoretical knowledge which is necessary for determining the nutritional properties of food in factories and laboratories. Qualifying students to work in professional institutions that are dealing with this issue. |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** |
| The development of the science of nutrition. Types of nutrition. The ingredients of food: proteins, carbohydrates, lipids, vitamins, minerals, water. Foods of animal and vegetable origin. Energy balance of nutrition, digestion and absorption of food. Digestive enzymes, organs and sensations. Foreign matter in food and contamination. Planning nutrition. Evaluation of nutritional statusof the population: indirect and direct methods. Determination of body mass index. Eenergetic value of food. Non-nutritive components of food. Food intolerance. |
| **LANGUAGE OF INSTRUCTION** |
| ☒ Serbian (complete course) ☐ English (complete course) ☐ Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)☐Serbian with English mentoring ☐Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **ASSESSMENT METHODS AND CRITERIA** |
| **Pre exam duties** | **Points**  | **Final exam**  | **points** |
| **Activity during lectures** | **10** | **Written examination** |  |
| **Practical teaching** | **30** | **Oral examination** | **60** |
| **Teaching colloquia** |  | **OVERALL SUM** | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** |