SYLLABUS

1. Course title:

BROMATOLOGY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

6

5. Type of course:

(•) Mandatory ( ) Elective

6. Prerequisites:

7. Class restrictions:

8. Duration / semester:

1 6

9. Weekly contact hours:

9.1. Lectures:	4
9.2. Seminars:	0
9.3. Laboratory/Practice classes:	2

10. Faculty:

PHARMACY

11. Department/study program:

Pharmacy (integrated I and II cycle)

12. Lecturer:

DR.SC.MIDHAT JAŠIĆ, FULL PROFESSOR

13. Lecturer's e-mail:

midhat.jasic@untz.ba

14. Web site:

15. Course aims:

Acquiring knowledge and create images based on facts about the chemical composition of food in correlated with diet and health.

16. Learning outcomes:

At the end of the course successful students, who are during the whole educational period continously perform their obligations will be able to:
- advise the sick and healthy people how to use food, proper nutrition and nutrition in disturbed conditions of health and
- performing analysis of food safety in laboratories

17. Course content:

Introduction to bromatology. Nutrients and nutrition. The types and properties of food. Biological and energy value of foods. Carbon hydrates. Lipids. Proteins and amino acids. Vitamins. Water and minerals. The biologically active ingredients. Delicacies and alcohol industries food and nutrition. Digestion and metabolism of food. Income energy and management of body weight. Food guides and standards. Life cycles and nutrition. Complementary food, functional food and dietary supplements. Hypersensitivity to food. Eating disorders. Metabolic syndrome and nutrition. Factors of food spoilage and prevention measures. Residues and contaminants in food. Chemical contamination of food. Microbiology residues and contaminants in food. Additives in food. Interactions of food and medicine.

18. Learning methods:

Lectures, seminars, laboratory exercises and consultations.

19. Assessment methods:

During the course it is ensured the permanent monitoring of the level attained knowledge of students, as well as monitoring their activities. Students' work is monitored and evaluated continuously during the semester continuous monitoring of the overall work and knowledge of students in all forms of teaching. Examination is done in writing and orally form. Writing exams. Written exam is in the form of test combined with tasks and written answers. A student during the lectures can approach to the I, II and III tests, and after finishing every twenty hours of lectures.

Final exam. The final exam consists of an oral answer and the defense of seminar as an individual project. On the final exam there are two questions to advance the published list of questions. Student chooses questions by randomized . Seminar is done by early prescribed procedure of defense seminars.
Registration marks. For students who passed I, II, and III test + final examination, teacher enters the mark in index after completion of all the obligations at the subject (the signature of teacher in the index). The requirement for a signature are performed duties attendance at lectures according with the rules of the University, completed laboratory practice and completed preliminary exam of laboratory exercises.

The makeup exam. Additional examination approach is for students who did not passed the test (I + II + III + final exam), and have done all obligations at the subject (the signature of the teacher in the index).
The first is a written exam, if the student is not already successfully passed the exam during the continuous assessment. Passing part of the written exam is accepted in next examination periods during the same school year.
Notification. Informations of the exam results is using the usual message boards. The test results can be sent via e-mail or verbally announce to the students in a certain time for consultations.

Keeping exam results. Results written exams are held to November 1, the following school year.

20. Assessment components:

Regularity of attendance and engagement in class 10
Tests during the course 30
Seminar 20
Laboratory exercises 20
Final exam 20
Total 100

21. Required reading list:

Written materials prepared according the lectures and laboratory exercises.
M.Jašić and L.Begić: Biochemistry of Food, 2008
R.Gruić, I.Miletić: The science of man nutrition, 2007
P.Insel R.E.Turner and D.Rose: Discovering Nutrition, the American Dietetic Association

22. Web sources:

23. Applicable starting from the academic year:

2012/13

24. Adopted in the Faculty/Academy session: