SYLLABUS

1. Course title:

BROMATOLOGY

2. Code:

3. Cycle of study:

1

4. ECTS credits:

5

5. Type of course:

(●) Mandatory ( ) Elective

6. Prerequisites:

none

7. Class restrictions:

none

8. Duration / semester:

1 6

9. Weekly contact hours:

9.1. Lectures:	3
9.2. Seminars:	0
9.3. Laboratory/Practice classes:	2

10. Faculty:

Faculty of Pharmacy

11. Department/study program:

Pharmacy (integrated 1st and 2nd cycle)

12. Lecturer:

dr.sc. Dalila Halilčević, assistant professor

13. Lecturer's e-mail:

dalila.halilcevic@untz.ba

14. Web site:

www.frmf.untz.ba

15. Course aims:

Acquiring knowledge about the chemical composition of food in correlation with nutrition and health.

16. Learning outcomes:

At the end of the course, successful students who have continuously fulfilled their obligations throughout the teaching period will be able to:
Understand the biochemical basis of digestion and metabolism of food components
Advise both healthy and ill individuals on proper food use, balanced nutrition, and dietary management in pathological conditions

17. Course content:

Introduction to bromatology. Nutrients and nutrition. Food types and properties. Biological and energetic value of food. Carbohydrates. Lipids. Proteins and amino acids. Vitamins. Water and minerals. Biologically active components of food. Alcohol. Industrial food products and nutrition. Food digestion and metabolism. Energy balance and weight management. Nutritional guides and standards. Life cycles and nutrition. Complementary nutrition, functional food and food supplements. Food hypersensitivity. Eating disorders. Metabolic syndrome and nutrition. Food spoilage factors and prevention measures. Food residues and contaminants. Chemical contamination of food. Microbiological residues and food contaminants. Food additives in food. Food and drug interactions.

18. Learning methods:

Lectures, seminars, laboratory practical work and consultations.

19. Assessment methods:

During the course, permanent monitoring of the students' level of knowledge, as well as monitoring of their activities, is ensured. Students' work is monitored and evaluated continuously during the semester by permanently monitoring the overall work and knowledge of students in all forms of teaching. Knowledge is tested in writing and/or orally.

Written exams. The written part of the exam is in the form of a test combined with tasks and written answers. During the lecture, the student takes the I and II test, and after listening every thirty hours of lectures.

As part of the pre-examination requirements, students can create an individual or group seminar paper that will cover a certain topic from the content of the course and will be specially valorized. The seminar paper is submitted in written form to the subject teacher for review and evaluation, and then it can be presented orally. All students of the group participate in the preparation and presentation of the group seminar work, whose participation is valued individually.

For students who have passed the I and II test and the colloquium from the laboratory exercises, the subject teacher writes the grade in the index after completing all obligations in the subject (signature of the subject teacher in the index). The condition for signing is that the obligations to attend classes and laboratory exercises have been fulfilled in accordance with the rules of the University.

The final exam is written and/or oral. All students can take the final exam. At the final exam, students take the unpassed parts of the exam (test (I and/or II) and/or colloquium from laboratory exercises). Students who did not pass the test (I and/or II) and/or the colloquium from the laboratory exercises, and who have completed all the obligations in the subject (have the signature of the subject teacher in the index) take the make-up exams.
Tests on all forms of knowledge are recognized as a cumulative exam if the achieved result is positive after each individual test and amounts to at least 55% of the total expected and/or required knowledge and skills.
In order to pass the course, the student must obtain a minimum of 55 cumulative points.
If it is proven that the student copied during the knowledge check on the exam, he/she will not be able to take the next exam.

Regularity of class attendance and activity 3-5
Regularity of attending exercise and activity 3-5
Test 1 18,5 -30
Test 2 18,5 - 30
Seminar work 0-10
Laboratory exercises 12-20

20. Assessment components:

10 (A) -95-100- outstanding performance without errors or with minor errors
9 (B) - 85-94-above the average, with some errors
8 (C) - 75-84- average, with noticeable errors
7 (D) - 65-74 generally good, but with significant shortcomings
6 (E) - 55-64- meets the minimum criteria
5 (F, FX) <55- does not meet the minimum criteria

21. Required reading list:

Written materials from lectures and laboratory practical work.
M.Jašić i L.Begić: Biohemija hrane I,2008
R.Gruić, I.Miletić: nauka o ishrani čovjeka,2007

22. Web sources:

23. Applicable starting from the academic year:

2023/24

24. Adopted in the Faculty/Academy session:

17.11.2025