



COURSE DATA

DATA SUBJECT

Code: 33942
Name: Bromatology
Cycle: Undergraduate Studies
ECTS Credits: 10.5
Academic year: 2025-26

STUDY (S)

Degree	Center	Acad. year	Period
1205 - Degree in Human Nutrition and Dietetics	Facultat de Farmàcia i Ciències de L'alimentació	2	Annual
1211 - Double Degree in Pharmacy and Human Nutrition and Dietetics	Facultat de Farmàcia i Ciències de L'alimentació	3	Annual

SUBJECT-MATTER

Degree	Subject-matter	Character
1205 - Degree in Human Nutrition and Dietetics	Bromatology	COMPULSORY
1211 - Double Degree in Pharmacy and Human Nutrition and Dietetics	Asignaturas obligatorias del PDG Farmacia-Nutrición Humana y Dietética	COMPULSORY

COORDINATION

ALEGRIA TORAN AMPARO ASUNCION

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QUILES BESES JUAN MANUEL

SUMMARY

Basic concepts related to: a) Terminology of the subject: food chemistry, food, feeding, b) Functional foods c) Quality of foods, d) Food information.

Study of the different food groups (animal and plant origin, beverages and others) regarding the following aspects: composition, properties and quality parameters.

PREVIOUS KNOWLEDGE

RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE



There are no specified enrollment restrictions with other subjects of the curriculum.

OTHER REQUIREMENTS

Mainly basic module subjects biology, general chemistry and organic.

To enrol simultaneously other subject of module of Food Sciences such as Food Chemistry and Food Technology.

COMPETENCES / LEARNING OUTCOMES

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Acquire capacity to assess the impact of the consumption of food on the health of the population.

Adquirir la formación básica para la actividad investigadora, siendo capaces de formular hipótesis, recoger e interpretar la información para la resolución de problemas siguiendo el método científico, y comprendiendo la importancia y las limitaciones del pensamiento científico en materia sanitaria y nutricional.

Be familiar with discipline-specific terminology.

Desarrollar la profesión con respeto a otros profesionales de la salud, adquiriendo habilidades para trabajar en equipo.

Identify and classify food and food products. Know how to analyse them and determine their composition, properties, nutritional value, bioavailability, organoleptic and sensorial characteristics and alternations resulting from technological and culinary processing.

Interpretar los informes y expedientes administrativos en relación a un producto alimentario e ingredientes.

Interpretar y manejar las tablas y bases de datos de composición de alimentos.

Know, judge and know how to use and apply the sources of information related to nutrition, food, lifestyles and health.

Know the general and specific parameters of quality for each food group.

Realizar la comunicación de manera efectiva, tanto de forma oral como escrita, con las personas, los profesionales de la salud o la industria y los medios de comunicación, sabiendo utilizar las tecnologías de la información y la comunicación especialmente las relacionadas con nutrición y hábitos de vida.

Recognise one's own limitations and the need to maintain and update professional competence, with particular emphasis on independent and lifelong learning of new facts, products and techniques in the field of nutrition and food, and on motivation for quality.

Reconocer los elementos esenciales de la profesión del dietista-nutricionista, incluyendo los principios éticos, responsabilidades legales y el ejercicio de la profesión, aplicando el principio de justicia social a la práctica profesional y desarrollándola con respeto a las personas, sus hábitos, creencias y culturas, con perspectiva de género.



DESCRIPTION OF CONTENTS

1. General

Subject 1. Food Science. Concept. Academic guidelines.

Subject 2. Food definition. Food classification. Food law.

Subject 3. Books and food composition data bases. Food analysis.

Subject 4. Functional foods. Health claims.

Subject 5. Quality of foods. Criteria of quality. Typology (health, sensorial, nutritional and technological).

Subject 6. Food information: food labeling.

2. Animal foods

Subject 7. Meat and meats products. Classification. Composition and nutritional value. Animal fats. Characteristics of quality.

Subject 8. Fish, products of the fish and derivatives. Classification. Composition and nutritional value. Characteristics of quality.

Subject 9. Eggs and derivatives. Composition and nutritional value. Characteristics of quality.

Subject 10. Milk and dairy products. Classification. Composition and nutritional value. Characteristics of quality.

3. Vegetable foods

Subject 11. Fats of vegetal origin. Modified fats. Fat substitutes. Quality parameters.

Subject 12. Cereals and derivatives. Classifications. Pseudocereals. Wheat and rice: structure and grain composition. Flour: composition. Bread. Bakery products. Composition and nutritional value. Breakfast cereals. Quality parameters.

Subject 13. Vegetables. Classification. Composition and nutritional value. Criteria of quality-

Subject 14. Tubercles. Composition and nutritional value.

Subject 15. Vegetables and derivatives. Classification. Composition and nutritional value. Commercial presentations. Criteria of quality.

Subject 16. Fruits and derivatives. Classification. Composition and nutritional value. Commercial presentations. Criteria of quality. Dried fruits and nuts.

4. Beverages

Subject 17. Water. Potable water. Packaged drink waters. Parameters of quality.

Subject 18. Alcoholic beverages. Classification. Fermented beverages. Distilled beverages. Composition and nutritional value.

Subject 19. Non- Alcoholic beverages. Classification. Composition and nutritional value.



5. Others

Subject 20. Coffee, tea, cocoa and derivatives. Composition and nutritional value.

Subject 21. Natural sweeteners: Sugar and honey. Confectionery products. Composition and nutritional value. Parameters of quality

Subject 22. Condiments and spices. Classification. Salt and vinegar. Spices.

6. Laboratory and informatics sessions

Laboratory sessions (4h/session)

1 Oils: Degree of acidity, peroxide index, UV absorption

2 Fruit juices : vitamin C, density and Brix degrees. Milk: Dry extract, ashes, humidity.

3 Vegetable canned foods: Net and slipped weight, pH, acidity, chlorides

4 Coffee: cafein determination. Non-alcoholic beverages: Quinine determination

5 Eggs: Traceability. Quality parameters. Cholesterol determination

Two informatic sessions (2x 2,5 h): Foods comparisons: Composition and nutritional values. Uses of printed and on-line food composition databases and food labeling.

WORKLOAD

PRESENCIAL ACTIVITIES

Activity	Hours
Tutorials	4,00
Theory	65,00
Seminar	5,00
Laboratory	25,00
Total hours	99,00

NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	25,00
Independent study and work	100,00
Preparation of lessons	12,50
Preparation for assessment activities	20,00
Resolution of case studies	0,00
Total hours	157,50

TEACHING METHODOLOGY

Theoretical classes: 65 hours / course. The classes are imparted with the support of technical audiovisual material. This material will be previously made available to the student through the virtual platform. At the



end of each thematic block, the teacher will be able to use TIC tools to achieve the most relevant concepts. It will be contemplated to relate the issues with aspects of the Sustainable Development Goals (SDG) more related to the matter.

Seminars: Five seminars, four coordinated, on topics provided by the teacher related to the subject (some of them related to the SDGs most aligned with the subject). The seminars will be supervised through tutorships, arranged between the teacher and students. The seminars will be developed in writing and will be presented by the students. Following the verbal presentation, the rest of the students will have the opportunity to intervene, moderated by the teacher. It will follow the guidelines on coordinated seminars available at the web page of the Faculty.

In the case of Double Degree (Pharmacy and HND) the seminars will not be coordinated.

Practical classes (laboratory and software): 25 hours/course. Five practical laboratory classes with duration of four hours, and two computer room sessions with duration of two hours and a half. The teacher will previously distribute a booklet with the procedures, which will be available through the virtual platform.

The students will have to elaborate a memorandum, in the format that will facilitate him previously, of each of the practices of laboratory that it will include: objective, sample description, experimental data, calculation, interpretation of results and references used. They must elaborate and deliver the corresponding memorandum on having finished every practice.

In the case of the two practical computer sessions, the students will carry out a work involving comparison of the composition and nutritional value of specifically prepared dishes or foods, to be presented in writing. The memoranda are to be presented during the one week following conclusion of the practical classes.

Tutoring: Four tutorships are contemplated, each with duration of one hour, per group of students. The students will establish the doubts on the subject, with short questions and/or previously supplied problems through the virtual platform.

EVALUATION

1.- Theoretical written exam: The exam material will include the subjects presented during the theoretical classes involving open and short questions or alternative response questions (true-false), with due reasoning, type test.

Continuous evaluation will be carried out in both semesters with various tests representing **60%** of the final mark. It is required to obtain a minimum of 5 points out of 10 in the sum of all the tests carried out per semester. The mark of the test of the first semester only will be saved for the official examination sessions. If the student does not take part in the continuous evaluation they will take the officially scheduled tests.

2.-Seminars: The coordinated seminars (one each semester) will contribute **10%** to the final grade, and the aspects relating to evaluation will be those agreed for coordinated seminars, together with the evaluation rubrics and the memory checklist (to be made public through the virtual platform of the Center, Grado de



Nutrición Humana y Dietética). The student must write a report in relation to the seminary about food science matter. Evaluation will be made on the written work, presentation, defense, the level of understanding of the contents and of the skills in his/her presentation and discussion.

In the case of the Double Degree (Pharmacy and HND), it will be evaluated written work, presentation, defense and proposed activities up to 10% of the final mark.

3.-Tutoring: Evaluation will be made on the reply to the questions presented in writing as homework in the virtual platform. Tutoring will contribute **10%** to the final grade.

4.-Practical sessions: Evaluation will be made of the drafting of memoranda of the practical sessions. This test will represent **10%** of the final grade. In addition, a written test will be taken at the end of the last computer practice that will contribute **10%** to the final grade.

Students which did not pass the theoretical and practical examination, their marks from the practical session will be saved during the next two years. After this period, students must repeat again the practical session.

Participation in the tutorships, seminars and practical sessions is compulsory in order to pass the subject.

Remember:

-Two coordinated seminars (one for each semester) are required to pass the matter.

- Students who are repeating the subject, marks from the tutorials and seminars will be maintained. Marks corresponding to the lab report and practical exam will be maintained for the following two years after their performing. After this period, lab sessions will have to be repeated.

-The subject will not be considered approved, although a mark of 5 is achieved by the sum of the grades for seminars, tutorials, practice and theory, if marks do not met the minimum requirements described in the evaluation section for the written theory test.

- The evaluation activities of this subject, practices, tutorials and seminars are MANDATORY ATTENDANCE and, therefore, NON-RECOVERABLE, in accordance with the provisions of article 6.5 of the UV Evaluation and Qualification Regulations for Bachelor's and Master's degrees. In the event that, for justified reasons, one cannot attend any of these activities, the person in charge of the subject must be notified sufficiently in advance, who will establish the actions to be carried out.

- Evidence of copying or plagiarism in any of the assessable tasks will result in failure to pass the subject and in appropriate disciplinary action being taken. Please note that, in accordance with article 13. d) of the Statute of the University Student (RD 1791/2010, of 30 December), it is the duty of students to refrain from using or participating in dishonest means in assessment tests, assignments or university official documents. In the event of fraudulent practices, the "Action Protocol for fraudulent practices at the University of Valencia" will be applied (ACGUV 123/2020): <https://www.uv.es/sgeneral/Protocols/C83sp.pdf>



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