



COURSE DATA

DATA SUBJECT

Code: 36369

Name: Bromatology

Cycle: Undergraduate Studies

ECTS Credits: 6

Academic year: 2026-27

STUDY (S)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de l'alimentació	2	First quarter

SUBJECT-MATTER

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Bromatology	COMPULSORY

COORDINATION

CILLA TATAY ANTONIO

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 and properties.

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, chemistry and biochemistry.

To enrol simultaneously other subject of module of Food Sciences such as Nutrition and Dietetics.



COMPETENCES / LEARNING OUTCOMES

1212 - Degree in Gastronomic Sciences

Ser capaz de comparar la composición y las propiedades (nutritivas, tecnológicas y beneficiosas) de los distintos grupos de alimentos, utilizando las tablas y bases de datos de composición de los alimentos.

Ser capaz de realizar la evaluación nutricional de cualquier alimento en base a su composición o etiquetado general o nutricional, que le permita integrarlo en el binomio alimentación-salud.

Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.

Students must have the ability to gather and interpret relevant data (usually in their field of study) to make judgements that take relevant social, scientific or ethical issues into consideration.

DESCRIPTION OF CONTENTS

1. General

Subject 1.-Food Science. Concept .Academic guidelines

Subject 2.-Food definition. Food classification. Food composition data bases

Subject 3.-Functional foods. Health claims.

Subject 4.-Food information: food labeling

2. Animal foods

Subject 5.-Meat and meats products. Classification. Composition and nutritional value. Animal fats.

Subject 6.-Fish, fishery products and derivatives. Classification. Composition and nutritional value.

Subject 7.-Eggs and derivatives. Composition and nutritional value. Characteristics of quality.

Subject 8.-Milk and dairy products. Classification. Composition and nutritional value.

3. Vegetal foods

Subject 9. Fats of vegetal origin. Modified fats. Fat substitutes.

Subject 10. Cereals and derivatives. Classifications .Wheat and rice: structure and grain composition. Flour: composition. Bread. Bakery products. Composition and nutritional value. Breakfast cereals. Other cereals.

Subject 11. Legumes. Classification. Composition and nutritional value.



Subject 12. Tubers. Composition and nutritional value.

Subject 13. Vegetables and derivatives .Classification. Composition and nutritional value. Commercial presentations.

Subject 14. Fruits and derivatives. Classification. Composition and nutritional value. Commercial presentations.

4. Beverages

Subject 15. Water. Potable water. Packaged drink waters.

Subject 16. Alcoholic beverages .Classification. Composition and nutritional value.

Subject 17. Non- Alcoholic beverages .Classification. Composition and nutritional value.

5. Others

Subject 18.- Coffee, tea, cocoa and derivatives .Composition and nutritional value

Subject 19.- Natural sweeteners: Sugar and honey. Composition and nutritional value. Parameters of quality

Subject 20.-Condiments and spices. Classification. Salt and vinegar.

6. Laboratory and informatics sessions

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

2 Fruit juices: vitamin C, density and Brix degrees. Non-alcoholic beverages: quinine

3 Vegetable canned foods: net and drained weight, pH, acidity, chlorides.

One informatic session (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
Theory	45,00
Laboratory	10,00
Computer classroom practice	5,00
Total hours	60,00

**NON PRESENCIAL ACTIVITIES**

Activity	Hours
Attendance at other activities	0,00
Individual or group project	20,00
Independent study and work	70,00
Preparation of lessons	0,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
Total hours	90,00

TEACHING METHODOLOGY

Theoretical classes: 43 hours / course. Classes are taught with the help of audiovisual technical material. The student will have, beforehand, this material in the virtual platform. At the end of each thematic block, the teacher will be able to use ICT tools to reach 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: 2h / course. Two non-coordinated seminars, on topics facilitated by the teacher and related to the subject. The seminars will be presented in writing.

Practical classes (laboratory and computer): 20 hours / course. Three sessions of practical laboratory classes and a computer classroom session. The teacher will provide in advance the notebook with the procedures that will be available in the virtual platform.

Students must prepare a file, in the format that will be provided in advance, of each of the laboratory practices that will include: objective, description of the sample, experimental data, calculations, interpretation of the results and bibliography used. At the end of each practice they must prepare and deliver the corresponding card.

In the case of computer science practices, students will do a job, consisting of comparing the composition and nutritional value of specific prepared foods or dishes, which they will present in writing. The report must be presented the week following the end of the internship.

EVALUATION

1.- Theoretical and practice written exam: The exam material will include the subjects presented during the theoretical classes and laboratory and computer room sessions, involving open and short questions or alternative response questions (true-false), with due reasoning and short questions and the numerical solving of practical cases.

This exam will represent **60%** of the final mark. A minimum of **5/10 points** is mandatory to pass the subject.



2.-Seminars: The seminars will contribute **15%** to the final grade, and it will be evaluated student reply to the questions presented in writing and/or by means a Task in the Virtual Classroom.

3.- Online tests in the Virtual Classroom: at the end of each block of the syllabus, continuous online evaluation will be carried out using an objective test (with, among others, multiple choice questions, true / false, pairing and / or fill in the gaps) with reasonable limited time, questions appearing randomly for each person. This tests will represent **15%** of the final mark.

3.-Practical sessions: Evaluation will be made of the drafting of memoranda and of student attitude in conduction of the practical sessions. This test will represent **10%** of the final mark.

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.

Remember:

-Participation in the seminars and practical sessions, and performance of online tests is compulsory the first year in order to pass the subject.

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

-If the student pass seminars and online tests, but he/she do not perform the theoretical -practical exam, the mark will be Non presented (in the first call of the course) or Fail (in the second and subsequent calls)

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

-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 Statue 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>

-The evaluation activities of this subject such as practices 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 of 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.



REFERENCES

- Referencia b1: VALERO GASPAR T, RODRÍGUEZ ALONSO P, RUIZ MORENO E, ÁVILA TORRES jm VARELA MOREIRAS G. La alimentación española. Características nutricionales de los principales alimentos de nuestra dieta. Ministerio de Agricultura, Pesca y Alimentación y Fundación Española de la Nutrición. Madrid 2018. Disponible: <https://www.fen.org.es/storage/app/media/imgPublicaciones/2018/libro-la-alimentacion-espanola.pdf>
- Referencia b2: BELITZ H.D., GROSCH W. Química de los alimentos. 3ª ed. Acribia Zaragoza. 2012
- Referencia b3: BELLO GUTIÉRREZ J. Ciencia bromatológica. Principios generales de los alimentos. Díaz de Santos. 2013.
- Referencia b4: FENNEMA O. Química de los alimentos. Acribia. Zaragoza. 4ª edición. 2019.
- Referencia b5: GIL HERNANDEZ A. Tratado de Nutrición. Tomo 3. Composición y Calidad Nutritiva de los alimentos. 4ª Edición. Ed. Médica Panamericana. Madrid. 2024.
- Referencia b6: ORDOÑEZ J.A. (Editor). Tecnología de los Alimentos. Vol 1 y 2. Alimentos de origen animal. Síntesis. Madrid. 1998.
- Referencia b7: PRIMO YÚFERA, E. Química de los Alimentos. Síntesis. Madrid. 1997
- Referencia c1: ADRIAN P., POIFFAIT D. Análisis nutricional de los alimentos. Ed Acribia.



Zaragoza. 2003.

- Referencia c2: CESNID (Centre d'Ensenyament Superior de Nutrició i Dietètica) Tablas de composición de alimentos por medidas caseras de consumo habitual en España. McGraw-Hill Interamericana. Barcelona. España. 2008.
- Referencia c3: SOUCI SW. FACHMAN W. KRAUT H. Food composition and nutrition tables. Die Zusammensetzung der Lebensmittel Nährwert-Tabellen. La composition des aliments: tableaux des valeurs nutritives. 6th revised and completed edition by Heimo Scherz und Friedrich Senser. Stuttgart: Medpharm: Boca Ratón (etc.): CRC. 2000.
- Referencia c4: https://www.aesan.gob.es/AECOSAN/web/home/aecosan_inicio.htm
- Referencia c5: <http://www.consumer.es/>
- Referencia c6: <https://fdc.nal.usda.gov/>
- Referencia c7: <http://www.mapa.gob.es/es/>
- Referencia c8: <https://www.mapa.gob.es/es/alimentacion/legislacion/>



- Referencia c9: <https://www.fao.org/fao-who-codexalimentarius/home/es/>
- Referencia c10: <https://www.alimentosdespana.es/es/>
- Referencia c11: <https://www.mdsocialesa2030.gob.es/agenda2030/index.htm>
- Referencia c12: <https://colvetjaen.com/recopilacion-legislativa-en-el-ambito-de-salud-alimentaria/>
- Referencia c13: https://food.ec.europa.eu/safety/labelling-and-nutrition/food-labelling-information-system-flis_en?prefLang=es