General Information	Studies in
	NUTRITION SCIENCE FOR HUMAN HEALTH
Title of the subject	Food and Nutritional Biochemistry
Degree Course (class)	Nutrition Science for Human Health
ECTS credits	6
Compulsory attendance	No
Language	Italian

Subject Teacher				
Name and Surname	Gennaro Agrimi			
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Place and time of reception	Campus in Via E. Orabona, 4 – Pharmacy building, 1 <sup>st</sup> floor, room 214 From Monday to Friday by appointment			
ECTS credits details	Discipline sector (SSD)	Area		
	Biochemistry (BIO/10)	Characterizing		

Study plan schedule	Year of study plan first		Semester first	
		1		
Time management	Lessons	Laboratory	Exercises	Total
CFU	5	1		6
Total hours	40	12		62
In-class study hours				
Out-of-class study hours	85	13		98

Syllabus				
Prerequisites / Requirements	Basic knowledge of Physics, General and Organic Chemistry,			
	Biochemistry, Human Anatomy and Physiology.			
Expected learning outcomes (according to Dublin descriptors)				
Knowledge and understanding	- Nutrient classes			
	- Nutritional needs;			
	- Biological role of nutrients.			
Applying knowledge	<ul> <li>Biochemical functions of nutrients;</li> </ul>			
	- Nutritional content of foods;			
Making informed judgments and	- Be able to understand the biological role of nutrients and their role			
choices	to maintain a good health status			
	<ul> <li>Be able to recognize the main nutritional deficiencies.</li> </ul>			
Communicating knowledge	<ul> <li>Ability to describe the biochemical role of nutrients</li> </ul>			
	<ul> <li>Use of an appropriate terminology.</li> </ul>			
Capacities to continue learning	- Ability to use and understand the nutrional biochemistry books and			
	scientific papers			
Study Program				
Content	- Definition of feeding and nutrition. Nutritional standards.			
	- Carbohydrates in nutrition and their nutritional need. Glycemic			
	index. Dietary fibre. Nutritional role and metabolism of fructose,			
	galactose, lactose.			

	<ul> <li>Lipids. Classification and nutritional importance. Fatty acids. Lipid nutritional need. Blood transport of lipids and lipoproteins. Cholesterol metabolism and transport. Essential fatty acids. Metabolism of the adipose tissue.</li> <li>Proteins. Protein turnover. Nutritional role and metabolism of aminoacids. Dietary proteins. Celiac disease. Energy-protein deficiency syndromes.</li> <li>Ethanol: metabolism and toxicity.</li> <li>Vitamins, general definitions. Fat-soluble vitamins A, D, E, K: biochemical role, deficiency, toxicity. Water-soluble vitamins; group</li> </ul>
	B vitamins. Anti-anaemic vitamins. Ascorbic acid. Oxidative stress and nutritional antioxidants.
	<ul> <li>Inorganic elements. (Ca, P, Mg; Fe, Cu, Zn, Se, Mn, I, F, Cr).</li> <li>Homeostasis and biological function.</li> </ul>
Bibliography and textbooks	<ul> <li>ARIENTI - Basi molecolari della nutrizione - IV ediz. – Editore Piccin.</li> <li>DEBELLIS - Alimentazione, Nutrizione e Salute - Editore EdiSES</li> <li>Gropper, Smith. Advanced Nutrition and Human Metabolism. Cengage editor</li> </ul>
Notes to textbooks	<ul> <li>The parts relating to the physiology of the digestive system and nutrition are taken from text B.</li> <li>The parts concerning the physiology of the organs are mainly taken from texts C and D.</li> </ul>
Teaching methods	Frontal lessons with PowerPoint presentations Exercises in the classroom and in the laboratory.
Assessment methods	Oral exam
Evaluation criteria	<ul> <li>Knowledge and understanding Knowledge of the nutrients and of their nutritional role and presence in foods</li> <li>Applying knowledge and understanding Knowledge of the main nutritional deficiencies</li> <li>Autonomy of judgment Correlation of the nutritional deficiencies with the biochemical role of nutrients</li> <li>Communicating knowledge and understanding Use of appropriate terminology.</li> <li>Communication skills Ability to clearly explain the biochemical properties of the main nutrients</li> </ul>
	nutrients. - Capacities to continue learning
Further information	