

Course title	Basics of dietetics	Instructor	Determined later
		Instructor's	
		email address	
Semester	2	ECTS credits	5/3
Academic year	2019/2020	Contact hours	15 X 30 🗆
Level	1-Bachelor X 2 - Master 🗆	Language of	English
		instruction	

Learning outcomes and competences

At the end of the course the learner is expected to be able to:

Determined later

Course contents

Course contents

- 1. Definition of basic nutrients.
- 2. Proteins.
- 3. Carbohydrates,
- 4. Lipids.
- 5. Fattic acids.
- 6. Amino acids.
- 7. Vitamins I
- 8. Vitamins II
- 9. Macroelements.
- 10. Microelements.
- 11. Water/liquids in feeding.
- 12. Nutritional questionnarie
- 13. Nutritional status.



- 14. Food allergy and food intolerance.
- 15. Popular diets.
- 16. Vegetarian diet.

Recommended reading

Oxford Handbook of Nutrition and Dietetics J. Gandy 2011

Teaching and learning methods

Lectures, presentations.

Assessments methods

- 1) Students presentations
- 2) Seminary discussion
- 3) Test assessment