

University of Pretoria Yearbook 2017

Nutrition 311 (VDG 311)

| Qualification | Undergraduate |
|------------------------|--|
| Faculty | Faculty of Natural and Agricultural Sciences |
| Module credits | 17.00 |
| Programmes | BConSci Food Retail Management |
| | BConSci Hospitality Management |
| | BSc Culinary Science |
| Prerequisites | [FSG 110 and FSG 120] or VDG 220 |
| Contact time | 1 practical per week, 3 lectures per week |
| Language of tuition | Afrikaans and English is used in one class |
| Academic organisation | Consumer Science |
| Period of presentation | Semester 1 |

Module content

The study of nutrients and water regarding their chemical composition, characteristics, basic digestion, absorption, metabolism, functions, food sources and symptoms of deficiency and toxicity. Energy metabolism. Dietary recommendations and guidelines, dietary guides and meal planning. The use and application of food composition tables in dietary analysis.

The information published here is subject to change and may be amended after the publication of this information. The **General Regulations (G Regulations)** apply to all faculties of the University of Pretoria. It is expected of students to familiarise themselves well with these regulations as well as with the information contained in the **General Rules** section. Ignorance concerning these regulations and rules will not be accepted as an excuse for any transgression.