

University of Pretoria Yearbook 2016

Biochemical principles of nutrition and toxicology 262 (BCM 262)

Qualification	Undergraduate
Faculty	Faculty of Natural and Agricultural Sciences
Module credits	12.00
Programmes	BDietetics Dietetics
	BSc Biochemistry
	BSc Biological Sciences
	BSc Biotechnology
	BSc Chemistry
	BSc Ecology
	BSc Entomology
	BSc Food Management (4 years)
	BSc Food Science
	BSc Genetics
	BSc Geology
	BSc Human Genetics
	BSc Human Physiology
	BSc Human Physiology, Genetics and Psychology
	BSc Medical Sciences
	BSc Microbiology
	BSc Nutrition
	BSc Physics
	BSc Plant Science
	BSc Zoology
	BScAgric Animal Science
	BScAgric Animal Science: Pasture Science
	BScAgric Food Science and Technology
Service modules	Faculty of Health Sciences



Prerequisites	[CMY117 GS] and [CMY127 GS] and [MLB111 GS]
Contact time	90 minute practical per week, 2 lectures per week
Language of tuition	Double Medium
Academic organisation	Biochemistry
Period of presentation	Semester 2

Module content

Biochemistry of nutrition and toxicology. Proximate analysis of nutrients. Review of energy requirements and expenditure. Respiratory quotient. Requirements and function of water, vitamins and minerals. Interpretation and modification of RDA values for specific diets, eg growth, exercise, pregnancy and lactation, aging and starvation. Interactions between nutrients. Comparison of monogastric and ruminant metabolism. Cholesterol, polyunsaturated, essential fatty acids and dietary anti-oxidants. Oxidation of fats. Biochemical mechanisms of water- and fat-soluble vitamins and assessment of vitamin status. Mineral requirements, biochemical mechanisms, imbalances and diarrhoea. Biochemistry of xenobiotics: absorption, distribution, metabolism and excretion (ADME); detoxification reactions: oxidation/reduction (Phase I), conjugations (Phase III), export from cells (Phase III); factors affecting metabolism and disposition. Toxic responses: tissue damage and physiological effects, teratogenesis, immunotoxicity, mutagenesis and carcinogenesis. Examples of toxins: biochemical mechanisms of common toxins and their antidotes. Antibiotics and resistance. Natural toxins from fungi, plants and animals: goitrogens, cyanogens, cholineesterase inhibitors, ergotoxin, aflatoxins. Practical training in analyses of nutrients, fatty acids separations, antioxidant determination, and enzyme activity measurements, PO ratio of mitochondria, electrophoresis, extraction, solubility and gel permeation techniques.

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