

## University of Pretoria Yearbook 2016

# Chemistry of food macro- and micronutrients 355 (FST 355)

<b>Qualification</b>	Undergraduate
<b>Faculty</b>	<a href="#">Faculty of Natural and Agricultural Sciences</a>
<b>Module credits</b>	18.00
<b>Programmes</b>	<a href="#">BSc Nutrition</a>
<b>Prerequisites</b>	BCM 251 and BCM 252 and BCM 261 and BCM 262 or TDH
<b>Contact time</b>	1 practical per week, 2 lectures per week
<b>Language of tuition</b>	English
<b>Academic organisation</b>	Food Science
<b>Period of presentation</b>	Semester 2

### Module content

Chemistry of food macro-nutrients: simple sugars, starch- and non-starch polysaccharides (including dietary fibre components), animal and plant proteins (including their indispensable amino acid composition), and lipids (including essential fatty acids, saturated and unsaturated fatty acids and trans fatty acids). Chemistry of food micro-nutrients: water-soluble vitamins (Vitamins B1, B2, niacin, B6, B12, folic acid, biotin and pantothenic acid, Vitamin C) and lipid-soluble vitamins (Vitamins A, D, E and K), bulk minerals and trace minerals. Practical work: Principles and practice of food proximate analysis.

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