MODULE DESCRIPTOR

MODULE TITLE	Molecular Nutrition		
Module Code	44-7986-00S		
Level	7		
Credit Points	15		
Indicative Assessment Components & Percentage Weightings	Coursework 50% Examination 50%		
Pre-Requisite Modules ***(if applicable)***	None		
Delivered according to Standard Academic Calendar YES	Long: 2 semesters NO	Short: 1 semester YES	**Other delivery pattern:** None

1 MODULE AIMS

These are the aims of the module are to:

1. allow you to develop an understanding and appreciation of the key components of the human diet;

2. ensure you recognise the effects of supply, production and preparation of food on nutrient availability and food composition; and

3. enable you to effectively summarise and critically analyse relevant information in accordance with the conventions of standard academic reporting.

2 LEARNING OUTCOMES

By the end of the module you will be able to

1. demonstrate a comprehensive understanding of the nature of nutrients, non-nutrients and other important dietary components;

2. critically evaluate how food production, supply and preparation methods can affect the chemical composition of the diet;

3. analyse, synthesise and summarise information from published research and reports relevant to molecular nutrition; and

4. prepare, process, interpret and present information using a variety of formats including CIT in accordance with standard academic conventions.

3 INDICATIVE LEARNING, TEACHING AND ASSESSMENT ACTIVITIES

The learning and teaching strategy is designed to promote a student centred approach to the acquisition of specialist knowledge through keynote lectures and seminars. A selection of practical sessions will be used to develop an understanding of core concepts relevant to molecular nutrition.

The principles and concepts of molecular nutrition will be delivered through a mix of lectures and seminars and will be supported by open learning (detailed below). Students are expected to participate in supported open learning throughout the module. Supported open learning includes the reading of key texts, journal articles and additional paper-based materials.

Through a range of practical sessions students will gain an appreciation of molecular nutrition in terms of nutrients and non-nutrients and the effect on the human body of differing supplies or demands.

The module will make use of a range of materials. Typically, students will have access to:

- A module "booklet" containing the module outline, details of the programme of study, directed readings and assessments;
- Specialist laboratory facilities and technical support;
- ICT applications;

4 INDICATIVE MODULE CONTENTS / TOPICS

- The nature of nutrients (including water and alcohol); essentiality, conditional-essentiality, dispensability and nutrient limitation.

- The role of beneficial non-nutrients (such as non-starch polysaccharide and phytochemicals) in healthy diets.

- Dietary sources of nutrients, non-nutrients, toxins and anti-nutrients.

- The effect of production, supply and preparation methods on the chemical composition and availability of nutrients and other dietary components.

FURTHER INFORMATION ABOUT THIS MODULE

- **FURTHER / ADDITIONAL INFORMATION IS AVAILABLE TO SUPPORT THIS MODULE, INCLUDING ASSESSMENT CRITERIA DETAILING HOW YOUR PERFORMANCE IN THE MODULE WILL BE MEASURED, HOW YOU WILL RECEIVE FEEDBACK, DETAILS OF LEARNING RESOURCES AND KEY READINGS**

- **THIS INFORMATION CAN BE FOUND IN:**

    - Module Handbook
    - Module Blackboard site

- **NOTE THAT THIS ADDITIONAL INFORMATION MAY BE SUBJECT TO CHANGE FROM YEAR TO YEAR**