



COURSE CARD: E3S - NL - WUR - 1

- University: Wageningen University, the Netherlands
- Course: Food and Health: Practice and Theory
- Course code: HNE-22806
- Credits: 6
- Language: English
- Instructor: dr M Dekker; P Versloot; dr M Mars; dr NM de Roos; E Siebelink; dr JMS Renkema
- When: Yearly (May-June), next course starting May 2013. Precise program to be found at: <https://ssc.wur.nl/Studiegids/Vak/HNE-22806>
- Content: The aim of the course is to develop a new food on household level and to learn how to report this research in a scientific manner. Compared to existing foods or standard recipes, the new food will have a supplementary health-effect. In groups, the students will investigate 3 variants of the new food compared to an existing food or standard recipe. The 4 foods will be investigated by means of literature research, experimental cooking, chemical analyses, and sensory research. The research progress will be reported by means of a research proposal and a progress presentation. Finally a scientific report will be written which integrates all the research activities. The report will be discussed with the teachers during an oral examination and the students will receive feed-back.
- Textbook: Course reader
- Requirements: Obligatory courses in first two years of the BSc programme in Nutrition and Health; this course is a follow-up of HNE-11306 Nutrition and Health III
- For whom: Obligatory course for BSc Nutrition and Health; optional course for others
- Students (n): -
- Source of info: Monica Mars PhD, Monica.Mars@wur.nl
- Date: December 19, 2012