

## EMNERAPPORT

Emnekode: NUTR150	Semester:	Institutt:
Emnetittel: Matvarekunnskap	Vår 15	Klinisk institutt 1
Emneansvarlig: Robin Ørnsrud og Josef Rasinger (foreleser) Dato: 30. oktober 2015	Godkjent i:  Programutvalg for ernæring	
INNLEDNING:		
<ul style="list-style-type: none"> <li>The course comprised 20 lectures, group work and site visits. It introduces raw materials and food products and describes their influence on diet and food production in the household, commercial kitchen and in industry, respectively. The course also touches on processes in the food industry; nutrients in food and the finished products; hygiene and food safety; sensory and preservation methods; research and development in the food industry and the legislation regulating production and promotion of food, declarations and labelling of food products and administration of these regulations.</li> <li>Upon completion of the course the students should be able to: (i) describe the composition of nutrients in common food groups, (ii) Describe how food will be produced and presented for human consumption, according to company visits, (iii) explain and evaluate the importance of food production using both traditional and modern technology, and assess their effect on nutrient content and product quality and (iv) provide an overview of legislation in relation to food and food production, including laws regarding declaration / labelling, adding substances and genetically modified food. In addition the students should have acquired the following skills: (i) got acquainted with food computational applications (such as «Kostholdsplanleggeren»), (ii) be able to identify and present the content of specific amino acids, carbohydrates, fatty acids, vitamin and mineral complex in the meal and different diets and (iii) have demonstrated basic statistical and presentation skills in the course of the group exercise.</li> <li>The course was taught mainly in English to allow exchange students to participate.</li> <li>The course was newly designed in 2014 and following student's feedback reworked for 2015. In essence, the first incarnation of the course was found to be too technology focused. Thus, the number of technology focused lectures was decreased and replaced with lectures on specific food groups (see attached Forelesningsoversikt 2014 vs 2015); in addition, a second course book was added to the pensum (Essentials of Food Science, 4th Edition) and the exam format was change from handwritten to computer aided (Inspira).</li> </ul>		
STATISTIKK:		
Antall vurderingsmeldte studenter:	Antall studenter møtt til eksamen: 14 (15 inkludert kandidat som tok kontinuasjonseksamen høsten 2015))	
Karakterfordeling ->:	A: 1	B: 6
	C: 7	D: 0
	E: 0	F: 1

Eller ->:	Bestått:	Ikke bestått:
<b>SAMMENDRAG AV STUDENTENE SIN EMNEEVALUERING (hovedpunkt):</b>		
<ul style="list-style-type: none"> <li>• We published out a questionnaire on Mi side</li> <li>• For detailed student's feedback see attachment</li> <li>• In summary, students were happy with the course as is and stated that the study outcomes were largely achieved. Some students wished for a lecture on food allergens.</li> </ul>		
<b>EMNEANSVARLIG SIN EVALUERING:</b>		
<ul style="list-style-type: none"> <li>• The shift away from the technology based lectures and the inclusion of the food groups along with the use of the new course book has improved the course's compliance with the learning objectives set out at the beginning.</li> <li>• The practical exercises, site visits and lectures of practitioners was well accepted by the students and will be retained in the course.</li> <li>• The computer aided exam proved to be a success as it allowed for more interactive exam questions and facilitated a speedy marking of the submitted assignments.</li> </ul>		
<b>MÅL FOR NESTE EVALUERINGSPERIODE - FORBEDRINGSTILTAK:</b>		
<ul style="list-style-type: none"> <li>• Include a lecture on food allergens</li> <li>• Possibly make the practical work count towards the final mark</li> </ul>		