

# DEGREE CURRICULUM METABOLISM AND NUTRITION

Coordination: RUBIO PIQUE, LAURA

Academic year 2023-24

# Subject's general information

Subject name	METABOLISM AND NUTRITION						
Code	100637	100637					
Semester	1st Q(SEMESTER) CONTINUED EVALUATION						
Typology	Degree Co Bachelor's Degree in Human Nutrition and Dietetics  Co		Course	Character	Modality		
			4	OPTIONAL	Attendance- based		
Course number of credits (ECTS)	3						
Type of activity, credits, and groups				TEORIA			
	Number of credits	1		2			
	Number of groups	1			1		
Coordination	RUBIO PIQUE, LAURA						
Department	FOOD TECHNOLOGY, ENGINEERING AND SCIENCE						
Important information on data processing	Consult this link for more information.						
Language	Català English (articles)						
Distribution of credits	2 credits masterful activity (classes) 1 credit seminar activity						

Teaching staff	E-mail addresses	Credits taught by teacher	Office and hour of attention
CORTIJO ALFONSO, MARIA ENGRACIA	engracia.cortijo@udl.cat	1	
RUBIO PIQUE, LAURA	laura.rubio@udl.cat	2	

# Subject's extra information

Is known as metabolism and nutrition at chemical transfromations suffering nutrients in tissues, once surpassed the processes o digestion and absortion corresponding. This metabolism include degradative reacions to obtain energy (catabolism) and biosynthetic reactions to form biomolecules using part of this energy (anabolism). This course aims to expmad knowledge regarding energy metabolism.

# Learning objectives

- 1. Expand knowledge on the concept of energy metabolism of nutrients
- 2. Know the regulation of energy metabolism
- 3. Know the concept pf energy consumption and the factors that influence
- 4. Know the latets developments in the field of energy metabolism and acquire the skills necessary to saty in place constantly update.
- 5. Expand knowledge about factors that metabolism influence (stres, chronobiology, gut microbiota).

Objective	Activity	Attended	Student dedication
1-4	Classes	20	30
1-4	Seminars	10	18

<sup>\*</sup>Student dedication = attended hours + hours of student work

# Competences

#### **Specific Competences**

CE1-Know the chemical, biochemical and biological fundamentals of application in human nutrition and dietetics

#### **General competenes**

CG4. Communicate effectively, both orally and in writing, with people, health professionals or industry and the media, knowing how to use information and communication technologies especially those related to nutrition and

living habits.

CG5. Know, critically evaluate and know how to use and apply sources of information related to nutrition, food, lifestyles and health aspects.

#### Basic skills

CB2 That students know how to apply their knowledge to their job or vocation in a professional way and possess the skills that are usually demonstrated through the elaboration and defense of arguments and the resolution of problems within their study area.

CB3 That students have the ability to gather and interpret relevant data (usually within their area of study) to make judgments that include reflection on relevant social, scientific, or ethical issues.

CB4 That students can convey information, ideas, problems and solutions to both specialized and non-specialized audiences.

CB5 That students have developed the learning skills necessary to undertake further studies with a high degree of autonomy.

#### Transversal Competences of the UdL

CT1 Have a correct oral and written expression.

CT5. Acquire essential notions of scientific thought

Other competencies that are not in the subject but are in the degree

## Subject contents

- 1. Energy metabolism. Basic concepts
- 2. Energy intake regulation mechanisms.
- 3. Energy value and bioavailability of nutrients
- 4. Glycemic index vs nutritional density
- 5. Energy expenditure. Basal metabolism, thermogenesis and physical activity
- 6. Energy expenditure in different physiological situations.
- 7. Metabolic flexibility and control of body weight
- 8. Influence of chronobiology, stress and genetic factors on metabolism
- 9. Metabolism and intestinal microbiota

# Methodology

#### Classes

Classes are developed with all students. They aim to provide an overview of educational conten related to specific knowledge of the subject

#### **Seminars**

Seminars will be held in the classroom. They will consist of practical tasks carried out individually or in groups that will complement the contents developed in the classes. Student participation and discussion will be encouraged.

### Evaluation

The evaluation will consist of the weighted average of grades, obtained from the following elements:

#### Master classes (70%)

There will be 2 exams of the theoretical part, with test-type questions and short answers.

Written test I: 35%

Written test II: 35%

The average of the marks of the written tests I and II must pass the mark of 5 to make the average with the rest of the marks. If it is not passed, the failed exams (<5) will have to be retaken in the second call. This type of assessment will represent 70% of the final grade

#### Seminars (30%)

The grade will be calculated from the arithmetic mean obtained from the grades obtained by the student in the different activities proposed. Non-attendance without justification will result in a grade of 0 in the seminar. This type of assessment will represent 30% of the final grade

# **Bibliography**

#### **Bibliography**

- Hernández Rodríguez, M.; Sastre Gàllego, A. Tratado de Nutrición. Ed Díaz de Santos, S.A. Madrid, 1999.
- Bellido Guerrero, D.; de Luis Roman, D. A. Manual de nutrición y metabolismo. Ed. Díaz de Santos, Madrid, 2006.
- Gil Hernández, A. Tratado de Nutrición. Ed. Acción Mèdica, 2005.
- Challet, E. Cronobiologia. Bases y aplicaciones en la nutrición. Ed. Panamericana, Madrid, 2012

#### Interesting articles:

- Garaulet Aza, M., Gómez-Abellán, P. Cronobiología y Nutrición. Avances en Alimentación, Nutrición y Dietética. Edición 2013: 45-46.
- Garaulet M, López-Mínguez J, Gómez Abellán P. Cronobiología y nutrición. Enciclopedia Bases Moleculares de la nutrición II, cap. 20. 2017; 478-479.
- Garaulet M, Ordovás JM, Madrid JA. The Chronobiology, etiology and pathophysiology of obesity. Int J Obes (Lond). 2010; 1667-1683. 6. Laermans J, Depoortere I. Chronobesity: role of the circadian system in the obesity epidemic. Obesity reviews, 17. 2016; 108-125.
- Alvarez, G., Guarner, F., Requena, T., Marcos, A. Dieta y microbiota.Impacto en la salud. Nutr. Hosp. vol.35 spe 6 Madrid 2018 Epub 06-Jul-2020

#### Webgraphy:

https://www.gutmicrobiotaforhealth.com