Module title	Foodomics
Code	F3
Degree Programme	Master of Science in Life Sciences
Group	Food
Workload	3 ECTS (90 student working hours: 42 lessons contact = 32 h; 58 h self-study)
Module	Name: Dr. Wolfram Brück (HES-SO, Sion) – Representing FNH (BFH)
Coordinator	Phone: +41 (0)27 606 86 64
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	1950 Sion
Lecturers	Dr. Wolfram Brück
	Guest lecturers
Entry requirements	Preparatory reading list given before course begins and unmarked online pre-test on
	reading material
	Preparatory work for terminology and online pre-test
Learning outcomes	After completing the module, students will be able to:
and competences	Explain digestive tract anatomy & function;
	Explain a nutrient's absorption, metabolism, elimination or biological effects;
	Evaluate current nutrigenomic, microbiome and metabolome methods (16S)
	sequencing and metagenome sequencing (NGS-based), NMR, HPLC-MS, GC-MS);
	Develop strategies to evaluate and analyse large data sets (data mining);
	Formulate their own ideas on the impact of dietary regulation of gene function on
	human disease;
	Explain the basics of systems biology.
Module contents	Digestive tract anatomy & function
	Nutrient absorption, metabolism, biological effect and elimination
	Nutrition and the human microbiome in health and disease
	- I: Overview
	- II: Gut-Brain Axis and autoimmune diseases
	How the Microbiome Influences Host Diet Metabolism
	How Diet Impacts the Microbiome
	Pre- and Probiotics
	Microbiota-Targeted Therapies: An Ecological Perspective
	Tools and Models for Assessment of the Microbiome and Metabolome
	Dietary regulation of gene function
	Metabolic disorders
	Working with large data sets: Strategies, Programs, Formatting
	Functional Foods and personalised nutrition
	Regulatory Framework & Challenges
	Systems biology
Teaching / learning	Self-study, group work, student and instructor presentations, instructor lead
methods	discussions, case studies

Assessment of	1. Presentation of group work (40%)
learning outcome	2. Written final examination, closed book (60%)
Format	7-weeks
Timing of the	Spring semester, CW 8-14
module	
Venue	Mix of online and on-site lectures (in Berne)
Bibliography	Pre-course reading:
	 Pray L, Pillsbury L, Tomayko E, 2013. The Human Microbiome, Diet, and Health. The National Academic Press, Washington D.C., USA (doi.org/10.17226/13522.)
	Selected reading (suggested):
	 Foodomics: Advanced Mass Spectrometry in Modern Food Science and Nutrition,
	Editor: Alejandro Cifuentes, Print ISBN: 9781118169452
	NMR-based Metabolomics Editor: Hector C Keun, Print ISBN: 978-1-84973-643-5
	Bioinformatics for High Throughput Sequencing Editors: Naiara Rodríguez-Ezpeleta, Michael Hackenberg, Ana M. Aransay, Print ISBN: 978-1-4614-0781-2
	<u>Diet-Microbe Interactions in the Gut, 1st Edition, Effects on Human Health and Disease</u> <u>Editors: Kieran Tuohy, Daniele Del Rio, Print ISBN: 9780124078253</u>
	The Gut Microbiome in Health and Disease Editors: Dirk Haller, Print ISBN: 978-3-319-90544-0
	The Gut-Brain Axis: Dietary, Probiotic, and Prebiotic Interventions on the Microbiota Editors: Niall Hyland, Catherine Stanton, Print ISBN: 978-0-12-802304-4
	 Metabonomics and Gut Microbiota in Nutrition and Disease Editors: Sunil Kochhar, Francois-Pierre Martin, Print ISBN: 978-1-4471-6538-5
Language	English
Links to other	The present module complements specialisation modules of BFH FNH-4 "Food for
modules	Specific Target Groups" and FNH-5 "Food Ingredients", where more specific subjects
	are addressed
Comments	
Last Update	06.09.2021