EUROFIR'S DIGITAL LEARNING MATERIAL (E-LEARNING) FOR EDUCATION IN FOOD COMPOSITION DATA

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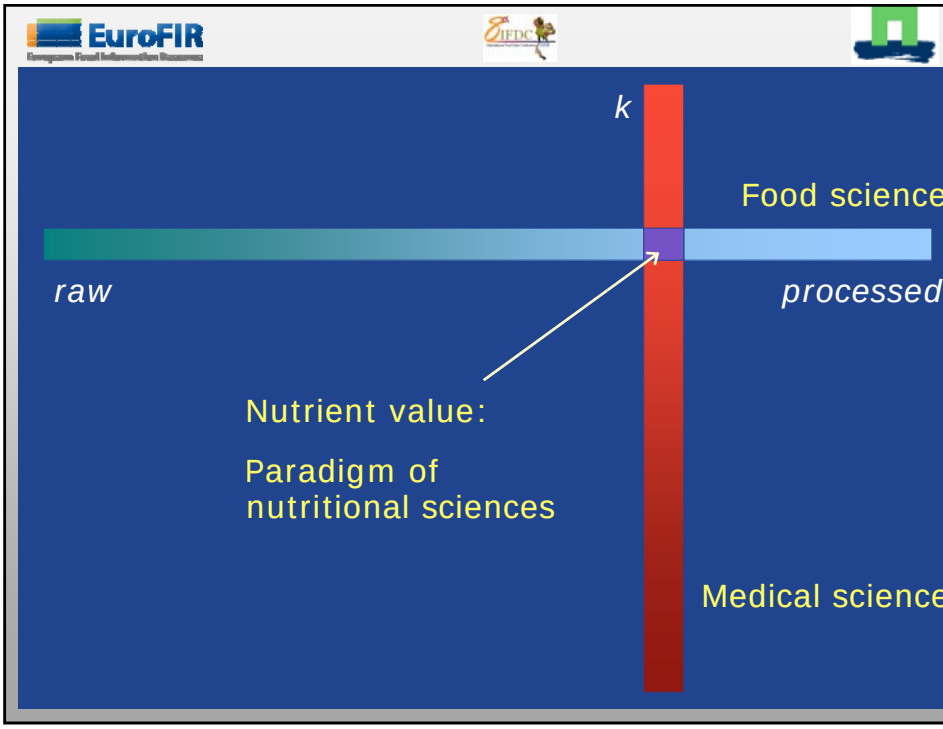
8th IFDC, 1-3 Oct 2009, Bangkok, Thailand



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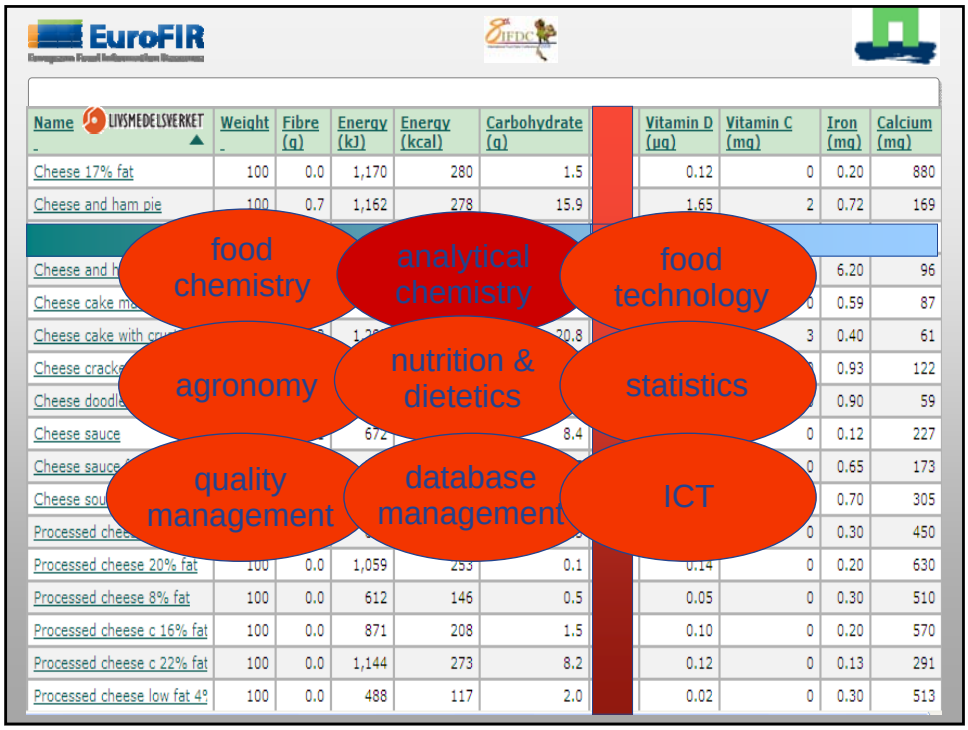
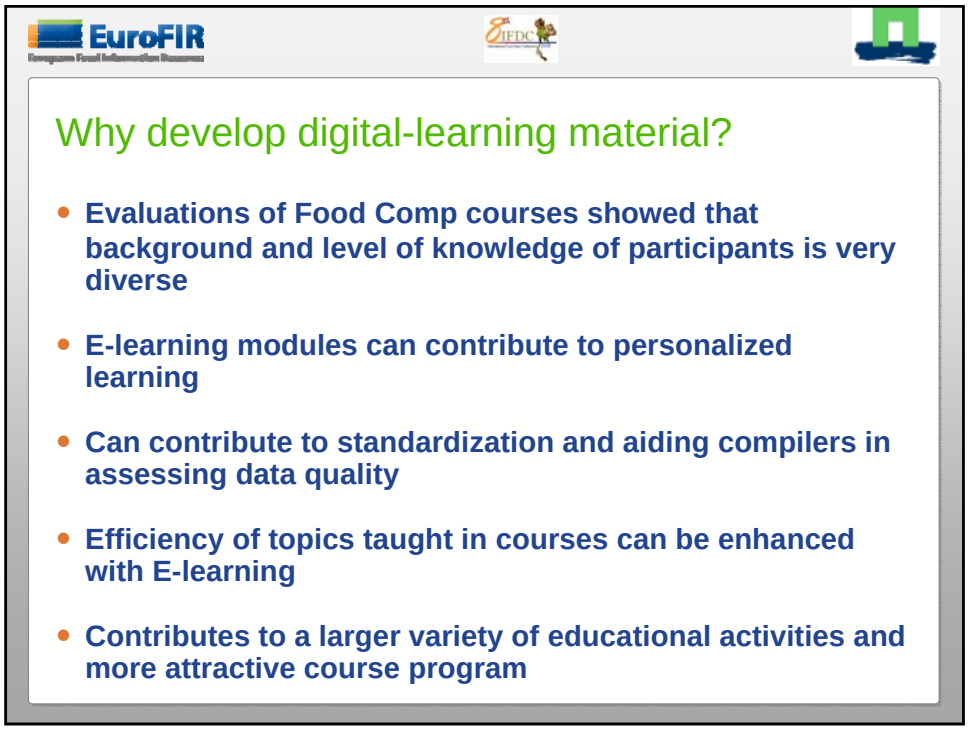


Name	Weight	Fibre (g)	Energy (kJ)	Energy (kcal)	Carbohydrate (g)	Vitamin D (µg)	Vitamin C (mg)	Iron (mg)	Calcium (mg)
Cheese 17% fat	100	0.0	1,170	280	1.5	0.12	0	0.20	880
Cheese and ham pie	100	0.7	1,162	278	15.9	1.65	2	0.72	169
Cheese and h								6.20	96
Cheese cake m							0	0.59	87
Cheese cake with cr					20.8		3	0.40	61
Cheese cracke								0.93	122
Cheese doodle								0.90	59
Cheese sauce			672		8.4		0	0.12	227
Cheese sauce							0	0.65	173
Cheese sou								0.70	305
Processed chee							0	0.30	450
Processed cheese 20% fat	100	0.0	1,059	253	0.1	0.14	0	0.20	630
Processed cheese 8% fat	100	0.0	612	146	0.5	0.05	0	0.30	510
Processed cheese c 16% fat	100	0.0	871	208	1.5	0.10	0	0.20	570
Processed cheese c 22% fat	100	0.0	1,144	273	8.2	0.12	0	0.13	291
Processed cheese low fat 4%	100	0.0	488	117	2.0	0.02	0	0.30	513



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E-learning

- First module: nutrient analysis for non-chemists
- Design based on educational principles outlined in

- Educational principles to achieve competence are based on:
  - Motivation
  - Authentic learning context
  - Active learning
  - Visualization of important concepts
  - Reduce unnecessary cognitive load

Learning objectives

- Understand macronutrient analyses
  - Chemical/technical principles
  - Characteristics
  - Strengths and limitations
- Interpret laboratory results and eva
- Critically communicate with laborato
  - Analytical methods and results.

Personalized

Interactive

learning

E-learning

- Modules mainly based on teaching material developed and refined in Wageningen Food Comp courses
- "Storyboard" of E-learning module was peer reviewed by compiler and food chemist
- Pre-tested in FoodComp course Bratislava 2008 (fat and fatty acid module)
- Evaluated by participants on
  - Understanding of important concepts
  - Navigational aspects of module
  - Degree of difficulty
  - Clarity of module
  - Triggering motivation to study

Overall rating: 4.4
(on scale from 1-5)

E-learning

Interested:

Contact:

EuroFIR Project Management Office
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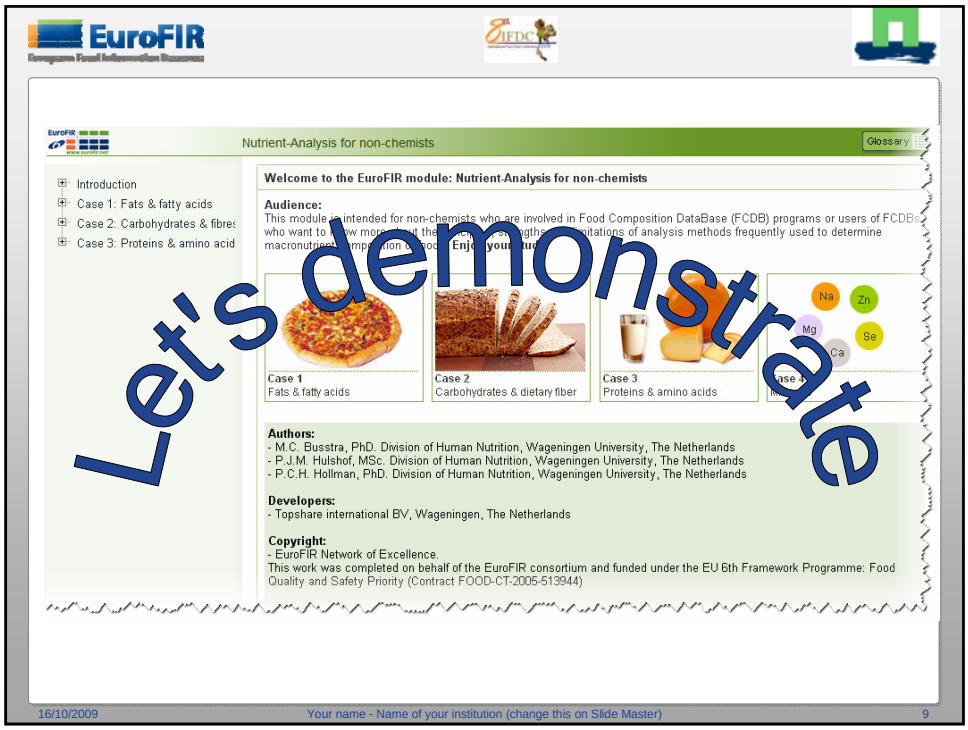

Let's demonstrate

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