

FOOD3220, FOOD8220

Nutrition

Term 1, 2023



Course Overview

Staff Contact Details

Convenors

Name	Email	Availability	Location	Phone
Jayashree Arcot	j.arcot@unsw.edu.au	By appointment and meeting via TEAMS	416A, E10, Hilmer Building	9385 5360

Tutors

Name	Email	Availability	Location	Phone
Kingsley Kalu	k.kalu@unsw.edu.au	By appointment and during tutorial time		
Ruchira Ghosh	ruchira.ghosh@unsw.edu.au	By appointment and meeting via TEAMS	Kensington	

School Contact Information

For assistance with enrolment, class registration, progression checks and other administrative matters, please see [the Nucleus: Student Hub](#). They are located inside the Library – first right as you enter the main library entrance. You can also contact them via <http://unsw.to/webforms> or reserve a place in the face-to-face queue using the UniVerse app.

If circumstances outside your control impact on submitting assessments, Special Consideration may be granted, usually in the form of an extension or a supplementary assessment. Applications for Special Consideration must be submitted [online](#).

For course administration matters, please contact the Course Coordinator.

Questions about the this course should normally be asked during the scheduled class so that everyone can benefit from the answer and discussion.

Course Details

Units of Credit 6

Summary of the Course

We all eat! How are we nourishing our body? What is the relationship between diet and good nutrition? This course will allow us to explore different foods and find out what nutrients are present; how are they digested and absorbed? How do they function in the body and where are they stored? We will explore the biochemical and physiological effects they have on humans in health and disease. Chronic diseases such as obesity, diabetes, coronary heart disease and how the physiology and biochemistry are altered will be understood. What are the dietary management principles that are to be followed in such conditions?

In addition you will have practical exercises learning how to measure the nutritional status of people using anthropometric and dietary intake techniques. How much of the nutrients we need through our diet everyday? You will also learn about the importance of nutrients and requirements throughout the life cycle. This is a core course under the Bachelors programs in Food Science and Technology/Food Science and Nutrition (4 year programs) and Food Science (3 years duration). A thorough understanding of biochemistry particularly the metabolism of energy, protein, fat and carbohydrates is essential.

Course Aims

On satisfactory completion of this course, students should have:

- gained an understanding of the role of nutrients in human structure and function
- understood the basic principles underlying the assessment of nutritional status of individuals and populations
- become proficient in the use of the food tables and calculation of nutrient intakes of individuals
- gained a general understanding of the nutritional issues of concern in the world and in Australia.

Course Learning Outcomes

1. Gained an understanding of the role of nutrients in human structure and function
2. Understood the basic principles underlying the assessment of nutritional status of individuals and populations
3. Become proficient in the use of the food tables and calculation of nutrient intakes of individuals
4. Gained a general understanding of the nutritional issues of concern in the world and in Australia
5. Exercise critical judgement with respect to scientific information
6. Communicate scientific information in a specific style

Professional Recognition of Course

This course is part of UNSW Food Science specialisations approved (2021-2026) by the Institute of Food Technologists Higher Education Review Board (IFT HERB).

Teaching Strategies

This course will be taught through a series of lectures and tutorials on topics that would be covered under three modules enabling the understanding of the relationship between food and nutrition: nutrition

in health and in disease. The tutorials will supplement the assumed knowledge of biochemistry through exercises that would assist in further understanding of the topics dealt with in the lectures in the context of how food is metabolised in the system and the effect on health. Opportunities to work individually and in groups will be made possible to enrich the learning environment particularly through the practical exercises to achieve all learning outcomes.

A classic capstone laboratory exercise as part of this course would be to learn how to evaluate the nutritional status of an individual using measurements such as anthropometry and dietary intakes through exercises using a state-of-the-art body composition analyser and a dietary software. This exercise will provide an opportunity for critical thinking and evaluation of data obtained- an activity that will also involve communication of scientific data through a report.

As a higher level course, students will have the opportunity to debate and discuss this evolving science related to food and nutrition with peer learning opportunities. The knowledge and understanding of the course will be evaluated through quizzes and exams and a practical report that will allow higher learning through reading of scholarly literature to date.

Additional Course Information

This course requires a pre-requisite course in Biochemistry - BIOC2101 (Principles of Biochemistry) or BIOC2181 (Fundamentals of Biochemistry) or its equivalent. This course is also a pre-requisite for FOOD4104- Food and Health Security and FOOD4403- Advanced Nutrition. Assumed knowledge from the Biochemistry course such as structures of nutrients; chemical classifications of macronutrients, for example, proteins, carbohydrates and fats and their fundamental metabolic pathways is useful to understand the functions and metabolism of nutrients that will be dealt with in this course.

Assessment

Assessment tasks (Quizzes) will be done through MOODLE; Practical report through MOODLE Turnitin.

Assessment criteria and standards

Detailed assessment criteria for the practical report will be provided on MOODLE during session.

Assessment task	Weight	Due Date	Course Learning Outcomes Assessed
1. Quiz 1	15%	Week 3, Week 4, Week 5	1, 3, 5
2. Quiz 2	15%	27/03/2023 10:00 PM	1, 2, 3, 4, 5
3. Practical Report	20%	21/04/2023 11:59 PM	2, 3, 5, 6
4. Final Exam	50%	Exam Period	1, 2, 3, 4, 5, 6

Assessment 1: Quiz 1

Assessment length: 45 mins

Submission notes: Quiz will be administered through MOODLE

Due date: Week 3, Week 4, Week 5

Multiple choice and short answer quiz on the material covered through Tutorials from weeks 2-5. A series of three short quizzes at the end of Week 3, 4 and 5 will be conducted via MOODLE each carrying 5% towards the final assessment.

This is not a Turnitin assignment

Assessment criteria

This assessment has a 50% pass mark. This assessment contributes to 15% of the overall course assessment.

Assessment 2: Quiz 2

Start date: 27/03/2023 06:00 PM

Assessment length: 60 mins

Submission notes: Quiz will be administered through MOODLE

Due date: 27/03/2023 10:00 PM

Multiple choice and short answer quiz on material covered in Lectures from weeks 1-5.

This is not a Turnitin assignment

Assessment criteria

This assessment has a 50% pass mark.

Assessment 3: Practical Report

Due date: 21/04/2023 11:59 PM

Anthropometry and Dietary intake assessment will be done by each student on themselves. Students will use the FOODWORKS online software to convert food intakes to nutrient intakes. A written report by each student combining the two measures of nutritional status will be submitted individually.

This assignment is submitted through Turnitin and students can see Turnitin similarity reports.

Assessment criteria

Criteria for assessment will be based on the following:

1. Following guidelines provided for writing scientific reports.
2. Providing relevant literature pertaining to the assessment methods used. Explaining the methods used for nutritional status assessment and the ability to interpret results for individual anthropometric data including data obtained for body composition using the body composition analyser and class cohort data.
3. Ability to distinguish between the two ways of interpreting the data (individual versus class cohort data) and the use of standard population references to assess the overall nutritional status of the cohort in terms of sex, age and upbringing.
4. Interpreting dietary intakes using two methods (24 hour recall and three day weighment data).

Detailed rubric on each of the criteria will be provided on MOODLE.

Additional details

This report is based on the anthropometry and dietary intake exercise. Students are expected to comment on their physical attributes such as height, weight, circumference, skinfold measurement and body composition in comparison to reference standards available -BASED ON THE PRACTICAL EXERCISES THAT ARE DONE. In addition, each student will measure everything eaten for 3 DAYS as well as do a 24-hour dietary recall in a week chosen by the student in his or her own time from week 5-7. The aim is to assess one's nutrient intake and compare with the population dietary guidelines and compare anthropometric data with available population reference data.

Assessment 4: Final Exam

Assessment length: 2 hours

Due date: Exam Period

In-person final examination (essay-type questions) on material covered in the entire course during the exam period.

This is not a Turnitin assignment

Attendance Requirements

Students are strongly encouraged to attend all classes and review lecture recordings.

Course Schedule

All lectures will be delivered online via Microsoft TEAMS on Tuesdays (12-2pm) and Wednesdays (2-4pm) as indicated in the course schedule. Lecture recordings will be available after the lectures. Please follow the timetable. Any changes to the schedule will be announced via MOODLE.

The tutorials will run in hybrid mode (online and face-to-face) on Fridays (10-12pm) in Mathews 103 and Chem Sci M10 (Check course timetable). Attendance in tutorials/Practical is compulsory.

[View class timetable](#)

Timetable

Date	Type	Content
Week 1: 13 February - 17 February	Lecture	All lectures in this course will be delivered online via teams in MOODLE Module 1: Fundamentals of Nutrition Tuesday: Lecture 1: Introduction: Food groups; Food Tables, dietary references Wednesday: Lecture 2: Body Composition, Nutritional Status measurements
	Tutorial	Friday: No Tutorial Introductory reading material for Tutorial 1 in Week 2, will be posted on MOODLE in Week 1.
Week 2: 20 February - 24 February	Lecture	All lectures in this course will be delivered online via MICROSOFT TEAMS Tuesday: Lecture 3: Proteins- classification, food sources, properties, digestion and absorption; alternative proteins and their quality; basis for assessing protein quality. Wednesday: Lecture 4: Lipids- classification; food sources, Lipid digestion and absorption
	Tutorial	Online/Face-to-face Friday: Tutorial 1: Flipped Tutorial on Protein Metabolism Reading material and preparatory work for this tutorial will be posted by end of Week 1.

Week 3: 27 February - 3 March	Lecture	<p>Tuesday: Lecture 5: Carbohydrate- classification; properties; digestion and absorption; Glycemic Index of Foods; regulations for processed foods.</p> <p>Wednesday: Lecture 6: Energy</p>
	Tutorial	<p>ONLINE/Face-to-face</p> <p>Tuesday: Tutorial 2: Flipped Tutorial on Lipid Metabolism</p> <p>Reading material and preparatory work for this tutorial will be posted by end of Week 2</p> <p>Assessment 1 Part 1: (5%): Quiz open on MOODLE for 20 mins from 6pm until 10pm.</p>
Week 4: 6 March - 10 March	Lecture	<p>Tuesday: Lecture 7: Water; electrolytes; Minerals- Functions and metabolism</p> <p>Wednesday: Lecture 8: Vitamins- fat soluble - functions and absorption</p>
	Tutorial	<p>ONLINE/face-to-Face</p> <p>Tuesday: Tutorial 3: Flipped Tutorial on Carbohydrate Metabolism</p> <p>Reading material and preparatory work for this tutorial will be posted by end of Week 2</p> <p>Assessment 1 Part 2: (5%): Quiz open on MOODLE for 20 mins from 6pm until 10pm.</p>
Week 5: 13 March - 17 March	Lecture	<p>Tuesday: Lecture 9: Vitamins -Water Soluble- Functions and metabolism</p> <p>Module 2: Nutrition in Health</p> <p>Wednesday: Lecture 10: Nutrition in Pregnancy, Lactation and Infancy</p>
	Tutorial	<p>Face-to-face/Online</p> <p>Friday: Tutorial Lab 1: Body composition measurements (for students on campus)</p> <p>Assessment 1 Part 3: (5%): Quiz open on MOODLE for 20 mins from 6pm until 10pm.</p>

Week 6: 20 March - 24 March	Lecture	Flexible Week- No Lecture
	Tutorial	Flexible Week- No Tutorial
Week 7: 27 March - 31 March	Lecture	<p>Tuesday: Lecture 11: Nutrition in School-age, Adolescence and Elderly</p> <p>Module 3: Nutrition in Disease</p> <p>Wednesday: Lecture 12: Nutritional Deficiencies-Protein Energy Malnutrition; vitamin deficiencies</p> <p>Assessment 2- Progress Test on Lectures until WEEK 5 OPEN on MOODLE from 6-10pm.</p>
	Tutorial	<p>Online/Face-to-face</p> <p>Friday: Dietary intake tutorial using FOODWORKS</p>
	Assessment	Quiz 2: Quiz will be administered through MOODLE
Week 8: 3 April - 7 April	Lecture	<p>Tuesday: Lecture 13: Hypertension and Nutrition</p> <p>Wednesday: Lecture 14: Nutrition and Osteoporosis</p>
	Homework	Friday: GOOD FRIDAY Public Hliday
Week 9: 10 April - 14 April	Lecture	<p>Tuesday: Lecture 15: Obesity and nutrition (This will be a guest lecture by Dr. Dorit Samocha-Bonet from the Garvan Institute of Medical Research)</p> <p>Wednesday: Lecture 16: Lecture on Coronary Heart Disease and Nutrition; Nutrition and Dental Carries</p>
	Tutorial	Friday: Dietary Intake analysis using FOODWORKS with tutorial assistance on report writing.
Week 10: 17 April - 21 April	Lecture	<p>Tuesday Lecture 17: Nutrition and Diabetes Mellitus (This will be a guest lecture by Dr. Dorit Samocha-Bonet from the Garvan Institute of Medical Research)</p> <p>Wednesday - No lecture- revision and Q&A on past exam papers.</p>

	Tut-Lab	Friday 21 April: Submission of Nutritional Assessment Report- 11.59 pm via MOODLE Turnitin
	Assessment	Practical Report

Resources

Prescribed Resources

Readings and resources

Resources for Students

TEXT BOOK for course: can be purchased at the UNSW Bookshop on campus.

Mann, J and Truswell, AS. (2017) Essentials of Human Nutrition. 5th edition. Oxford University Press.

Print:

<https://www.bookshop.unsw.edu.au/details.cgi?ITEMNO=9780198752981>

Digital:

<https://unswbookshop.vitalsource.com/products/-v9780192522627>

Recommended Resources

Recommended Texts: These are available in Open Reserve in the Library and are suggested as recent references to complement lecture material.

1. Devlin, T.M. (ed) (2010) Textbook of Biochemistry with clinical correlations. 7th ed. New York: Wiley-Liss.
2. Eastwood, M. (2003) Principles of human nutrition. 2nd Edition Edinburgh, UK. Blackwell Science Ltd.
3. Garrow, J.S. and James, W.P.T. (eds) (2000) Human Nutrition and Dietetics. 10th edition. Edinburgh: Churchill Livingstone.

A range of food tables is also available in the School, which can be consulted for information about foods not found in the Australian tables.

Recommended websites:

<http://www.nhmrc.gov.au/publications/synopses/n35syn.htm>

<http://www.nhmrc.gov.au/publications/synopses/dietsyn.htm>

<http://www.nhmrc.gov.au/publications/synopses/dietsyn.htm>

http://www.nhmrc.gov.au/guidelines/consult/alcohol_guidelines.htm

<http://www.nhmrc.gov.au/publications/synopses/n16covr.htm>

Students can also obtain assistance from the UNSW Library. One starting point for assistance is: info.library.unsw.edu.au/web/services/services.html

Course Evaluation and Development

We want your feedback on this course, positive or negative. This is very important to us to learn what

has worked for students or not in terms of how the material has been delivered, explained or whether appropriate feedback on assessments have been provided. This will enable us as teachers of both lectures and tutorials to make the course better and provide a good student experience.

The student feedback surveys on both the course and teaching will be done through MOODLE from Week 8 onwards. This is a formal University level student feedback. During the first week, when assessments and course schedules are discussed along with expectations in the course, feedback from the previous year on the course will be shared and changes made as a result of that will also be discussed. The focus will be on how to improve student experience in the course.

Laboratory Workshop Information

There are tutorials and a tutorial lab in the course. This year all tutorials will be held face-to-face for students (following COVID- regulations) able to attend in person and online for students not able to attend. Hence tutorials will take place in hybrid mode. There will be one lab session for the Anthropometric measurements using the body composition analyser. This session will be face-to-face for those students who are able to attend. For students not residing in Sydney, some data will be provided and instructions on minimal anthropometric measurements that can be done in their home environment will be provided. All data obtained will need to be analysed and used in the report and discussed.

Lab1- Anthropometry practicals involves the use of the SECA body composition analyser to measure, body, fat, water based on the bioelectrical impedance technique. In addition, height, weight and body circumference measurements will be recorded.

Lab 2- This section of the lab is expected to be done by the student in his/her own time to measure dietary intakes. More information will be provided before the exercise on how to do the exercise and analyse using the FoodWorks software available through MyAccess website.

Submission of Assessment Tasks

In the School of Chemical Engineering, all written work will be submitted for assessment via Moodle unless otherwise specified. Attaching cover sheets to uploaded work is not required unless specifically requested for an individual assessment task; when you submit work through Moodle for assessment you are agreeing to uphold the Student Code.

Some assessments will require you to complete the work online and it may be difficult for the course coordinator to intervene in the system after the due date. You should ensure that you are familiar with assessment systems well before the due date. If you do this, you will have time to get assistance before the assessment closes.

All submissions are expected to be neat and clearly set out. Your results are the pinnacle of all your hard work and should be treated with respect. Presenting results clearly gives the marker the best chance of understanding your method; even if the numerical results are incorrect. Please make it easy for the markers who are looking at your work to see your achievement and give you due credit.

Marking guidelines for assignment submissions will be provided at the same time as assignment details to assist with meeting assessable requirements. Submissions will be marked according to the marking guidelines provided.

Late penalties

Unless otherwise specified, submissions received after the due date and time will be penalised at a rate of 5% per day or part thereof (including weekends) and will not be accepted more than 5 days late. For some activities including Exams, Quizzes, Peer Feedback, and Team Evaluation surveys, extensions and late submissions are not possible.

Special consideration

If you have experienced an illness or misadventure beyond your control that will interfere with your assessment performance, you are eligible to apply for Special Consideration prior to submitting an assessment or sitting an exam.

UNSW has a [Fit to Sit / Submit rule](#), which means that if you attempt an exam or submit a piece of assessment, you are declaring yourself fit enough to do so and cannot later apply for Special Consideration.

For details of applying for Special Consideration and conditions for the award of supplementary assessment, please see the information on UNSW's [Special Consideration page](#).

Please note that for **all** special consideration requests (including COVID-19-related requests), students will need documentary evidence to support absences from any classes or assessments.

Academic Honesty and Plagiarism

Academic integrity is fundamental to success at university. Academic integrity can be defined as a commitment to six fundamental values in academic pursuits: honesty, trust, fairness, respect, responsibility and courage (International Center for Academic Integrity, 'The Fundamental Values of Academic Integrity', T. Fishman (ed), Clemson University, 2013). At UNSW, this means that your work must be your own, and others' ideas should be appropriately acknowledged. If you don't follow these rules, plagiarism may be detected in your work.

Further information about academic integrity and plagiarism can be located at:

- The [Current Students site](#)
- The [ELISE training site](#)

The Conduct and Integrity Unit provides further resources to assist you to understand your conduct obligations as a student: <https://student.unsw.edu.au/conduct>.

To help describe what we are looking for, here are some things that we consider to be quite acceptable (even desirable!) actions for many assessments, and some that we consider to be unacceptable in most circumstances. Please check with the instructions for your assessments and your course coordinator if you're unsure. As a rule of thumb, if you don't think you could look the lecturer in the eye and say "this is my own work", then it's not acceptable.

Acceptable actions	Unacceptable actions
✓ reading/searching through material we have given you, including lecture slides, course notes, sample problems, workshop problem solutions	✗ asking for help with an assessment from other students, friends, family
✓ reading/searching lecture transcripts	✗ asking for help on Q&A or homework help websites
✓ reading/searching resources that we have pointed you to as part of this course, including textbooks, journal articles, websites	✗ searching for answers to the specific assessment questions online or in shared documents
✓ reading/searching through your own notes for this course	✗ copying material from any source into your answers
✓ all of the above, for any previous courses	✗ using generative AI tools to complete or substantially complete an assessment for you
✓ using spell checkers, grammar checkers etc to improve the quality of your writing	✗ paying someone else to do the assessment for you
✓ studying course material with other students	

Referencing is a way of acknowledging the sources of information that you use to research your assignments. You need to provide a reference whenever you draw on someone else's words, ideas or research. Not referencing other people's work can constitute plagiarism. Further information about referencing styles can be located at <https://student.unsw.edu.au/referencing>.

For assessments in the School of Chemical Engineering, we recommend the use of referencing software such as [Mendeley](#) or [EndNote](#) for managing references and citations. Unless required otherwise

specified (i.e. in the assignment instructions) students in the School of Chemical Engineering should use either the APA 7th edition, or the American Chemical Society (ACS) referencing style as canonical author-date and numbered styles respectively.

Artificial intelligence tools such as ChatGPT, CodePilot, and built-in tools within Word are modern tools that are useful in some circumstances. In your degree at UNSW, we're teaching you skills that are needed for your professional life, which will include how to use AI tools responsibly plus lots of things that AI tools cannot do for you. AI tools already are (or will soon be) part of professional practice for all of us. However, if we were only teaching you things that AI could do, your degree would be worthless, and you wouldn't have a job in 5 years.

Whether the use of AI tools in an assessment is appropriate will depend on the goals of that assessment. As ever, you should discuss this with your lecturers – there will certainly be assessments where the use of AI tools is encouraged, as well as others where it would interfere with your learning and place you at a disadvantage later. Our goal is to help you learn how to ethically and professionally use the tools available to you. To learn more about the use of AI, [see this discussion we have written](#) where we analyse the strengths and weaknesses of generative AI tools and discuss when it is professionally and ethically appropriate to use them.

While AI may provide useful tools to help with some assessments, UNSW's policy is quite clear that taking the output of generative AI and submitting it as your own work will never be appropriate, just as paying someone else to complete an assessment for you is serious misconduct.

Academic Information

To help you plan your degree, assistance is available from academic advisors in [The Nucleus](#) and also in the [School of Chemical Engineering](#).

Additional support for students

- [Current Student Gateway](#) for information about key dates, access to services, and lots more information
- [Engineering Student Life - Current Student Resources](#) for information about everything from getting to campus to our first year guide
- [Student Support and Success](#) for our UNSW team dedicated to helping with university life, visas, wellbeing, and academic performance
- [Academic Skills](#) to brush up on some study skills, time management skills, get one-on-one support in developing good learning habits, or join workshops on skills development
- [Student Wellbeing, Health and Safety](#) for information on the UNSW health services, mental health support, and lots of other useful wellbeing resources
- [Equitable Learning Services](#) for assistance with long term conditions that impact on your studies
- [IT Service Centre](#) for everything to do with computing, including installing UNSW licensed software, access to computing systems, on-campus WIFI and off-campus VPNs

Course workload

Course workload is calculated using the Units-Of-Credit (UOC). The normal workload expectation for one UOC is approximately 25 hours per term. This includes class contact hours, private study, other learning activities, preparation and time spent on all assessable work.

Most coursework courses at UNSW are 6 UOC and involve an estimated 150 hours to complete, for both regular and intensive terms. Each course includes a prescribed number of hours per week (h/w) of scheduled face-to-face and/or online contact. Any additional time beyond the prescribed contact hours should be spent in making sure that you understand the lecture material, completing the set assignments, further reading, and revising for any examinations. Most 6 UoC courses will involve approximately 10-12 hours per week of work on your part. If you're not sure what to do in these hours of independent study, the resources on the [UNSW Academic Skills](#) pages offer some suggestions including: making summaries of lectures, read/summarise sections from the textbook, attempt workshop problems, reattempting workshop problems with some hints from the solutions, looking for additional problems in the textbook.

Full-time enrolment at university means that it is a *full-time* occupation for you and so you would typically need to devote 35 hours per week to your studies to succeed. Full-time enrolment at university is definitely incompatible with full-time employment. Part-time/casual employment can certainly fit into your study schedule but you will have to carefully balance your study obligations with that work and decide how much time for leisure, family, and sleep you want left after fulfilling your commitments to study and work. Everyone only gets 168 hours per week; overloading yourself with both study commitments and work commitments leads to poor outcomes and dissatisfaction with both, overtiredness, mental health issues, and general poor quality of life.

On-campus class attendance

In 2023, most classes at UNSW are running in a face-to-face mode only. Attendance is expected as is

participation in the classes. As an evidence-driven engineer or scientist, you'll be interested to know that education research has shown students learn more effectively when they come to class, and less effectively from lecture catch-up recordings. If you have to miss a class due to illness, for example, we expect you to catch up in your time, and within the coming couple of days.

For most courses that are running in an "in person" mode:

- Lectures are normally recorded to provide an opportunity to review material after the lecture; lecture recordings are not a substitute for attending and engaging with the live class.
- Workshops/tutorials are not normally recorded as the activities that are run within those sessions normally cannot be captured by a recording. These activities may also include assessable activities in some or all weeks of the term.
- Laboratories are not recorded and require in-person attendance. Missing laboratory sessions may require you to do a make-up session later in the term; if you miss too many laboratory sessions, it may be necessary to seek a Permitted Withdrawal from the course and reattempt it next year, or end up with an Unsatisfactory Fail for the course.
- Assessments will often require in-person attendance in a timetabled class or a scheduled examination.

This course outline will have further details in the Course Schedule and Assessment sections.

Class numbers are capped in each class to ensure appropriate facilities are available, to maintain student:staff ratios, and to help maintain adequate ventilation in the spaces. Only students enrolled in each specific classes will be allowed in the room. Class rosters will be attached to corresponding rooms and circulated among lab demonstrators and tutors. No over-enrolment is allowed in face-to-face classes.

In certain classroom and laboratory situations where physical distancing cannot be maintained or the staff running the session believe that it will not be maintained, face masks will be designated by the course coordinator as **mandatory PPE** for students and staff. Students are required to bring and use their own face mask. Mask can be purchased from IGA Supermarket (Map B8, Lower Campus), campus pharmacy (Map F14, Middle Campus), the post office (Map F22, Upper Campus) and a vending machine in the foyer of the Biological Sciences Building (Map E26, Upper Campus).

Your health and the health of those in your class is critically important. You must stay at home if you have COVID-19 or have been advised to self-isolate by [NSW health](#) or government authorities.

Asking Questions

Asking questions is an important part of learning. Learning to ask good questions and building the confidence to do so in front of others is an important professional skill that you need to develop. The best place to ask questions is during the scheduled classes for this course, with the obvious exception being questions that are private in nature such as special consideration or equitable learning plans. Between classes, you might also think of questions — some of those you might save up for the next class (write them down!), and some of them you might ask in a Q&A channel on Teams or a Q&A forum on Moodle. Please understand that staff won't be able to answer questions on Teams/Moodle immediately but will endeavour to do so during their regular working hours (i.e. probably not at midnight!) and when they are next working on this particular course (i.e. it might be a day or two). Please respect that staff are juggling multiple work responsibilities (teaching more than one course, supervising research students, doing experiments, writing grants, ...) and also need to have balance between work and the rest of their life.

Note: This course outline sets out description of classes at the date the Course Outline is published. The nature of classes may change during the Term after the Course Outline is published. Moodle should be consulted for the up to date class descriptions. If there is any inconsistency in the description of activities between the University timetable and the Course Outline (as updated in Moodle), the description in the Course Outline/Moodle applies.

Image Credit

Pilot Hall with experiment rigs // UNSW Chemical Engineering

CRICOS

CRICOS Provider Code: 00098G

Acknowledgement of Country

We acknowledge the Bedegal people who are the traditional custodians of the lands on which UNSW Kensington campus is located.