

Announcement
January 2017

14th International Postgraduate Course on the Production and Use of Food Composition Data in Nutrition

1-6 October 2017
Wageningen, The Netherlands

Organized by



*Division of Human Nutrition of Wageningen University & Graduate
School VLAG (Advanced Studies in Food Technology, Agrobiotechnology,
Nutrition and Health Sciences)*

Background

Compilations of data on the nutritional composition of foods are essential tools for nutritionists, especially those concerned with monitoring adequacy of dietary intake, for linking diet to health and disease, for planning and prescription, education, food security, and for trade, export and legislation. A one-week training course on the production and use of food composition data in nutrition is offered by the Division of Human Nutrition of Wageningen University and Graduate School VLAG (The Netherlands) from 1-6 October 2017 (FoodComp 2017).

Objectives of course

The aim of FoodComp 2017 is to demonstrate how to produce, manage and use good quality food composition data in a standardized way, using harmonized procedures, so that the requirements of the multiple users of food composition data can be met. The course will be based on the philosophy that the preparation of nutritional databases requires close understanding of the needs of the users by both compilers and producers of data. The course will show how this understanding can be achieved and the benefits that flow from the collaboration of users, analysts and compilers.

Course structure

The course will comprise lectures, assignments, E-learning and group work and cover: ways in which nutritional databases are used and how these determine the range of nutrients for which values are required; stages in the production of a nutrient database; selection of foods for which nutrient values are needed; crop variety and nutrient composition; sampling procedures and the statistical aspects involved in sampling; choice and validation of analytical methods to give nutritionally relevant values using E-learning; quality control, data quality evaluation and quality management of food composition data; food description and classification. Participants will become familiar with rules for data documentation as well as structures for constructing computerised relational databases.

Who should attend?

FoodComp 2017 is intended for those involved in nutritional database programmes as analysts, as compilers of food composition databases, and/or users who wish to have a better understanding of how databases are prepared and the constraints upon their use. The course will also be of value to those teaching nutrition and nutritional aspects of food chemistry and to those interested in assessing exposure from diets. Applicants should hold a master degree in nutrition, epidemiology, food science, agricultural science or related field.

Course content

The major elements of the course will be:

- Requirements and use of compositional databases at different levels
- Steps in establishing a food composition database
- Selecting and establishing priorities for including foods, nutrients and other food components in databases
- Sampling of foods
- Methods of analysis: critical evaluation and choice of methods
- Data quality (management) and evaluation
- Reviewing existing data
- Format and modes of expression
- Food nomenclature, classification and identification
- Recipe calculations
- National and international activities in food composition
- Documentation and database management

Venue and duration

FoodComp 2017 will be held at The Hof van Wageningen, Wageningen, The Netherlands from 1-6 October 2017.

Language

The language of the course is English. Therefore, fluent English is essential.

Registration and course fee

Please register by completing the digital application form before June 15th 2017:

<https://nl.surveymonkey.com/r/Foodcomp2017>

The number of participants is limited to 30. The course fee, including a Euro 200 non-refundable deposit, is Euro 1750. The fee covers tuition fees, accommodation and meals from 1-6 October at The Hof van Wageningen, and course materials. It does not cover the cost of travel to the course, medical insurance and pocket money. The fee is payable on notification of acceptance for the course.

Cancellations may be made free of charge until September 15th, 2017.

After September 15th, 2017 the charge will be 50% of the costs paid.

After October 1st, 2017 the charge will be 100% of the costs and no refund will be given.

Substitutions may be made at any time.

Scientific Advisory Board

- Prof Edith Feskens, Division of Human Nutrition, Wageningen University, The Netherlands
- Dr Paul Finglas, Institute of Food Research, Norwich, United Kingdom
- Dr Ruth Charrondiere, FAO, Food and Nutrition Division, Rome, Italy
- Prof Hettie Schönfeldt, University of Pretoria, South Africa

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