Aim and 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 December 2019 (FoodComp 2019).

The aim of FoodComp 2019 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 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; sampling procedures including statistical aspects; food description and classification; recipe calculation; choice and validation of analytical methods to give nutritionally relevant values; quality control, data quality evaluation, and quality management of food composition data. Participants will become familiar with rules for data documentation as well as structures for constructing computerized relational databases.

Who should attend
FoodComp 2019 is intended for those involved in nutritional database programs as analysts, as compilers of food composition databases, 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 or agricultural science or related field.

Course coordinator, advisory board, secretariat

Course coordinator
• Ir Paul Hulshof, Division of Human Nutrition and Health, Wageningen University, The Netherlands

Scientific advisory board
• Dr Paul Finglas, Quadram Institute Bioscience, Norwich, UK
• Dr Ruth Charrondiere, INFOODS coordinator, Regional Office for Latin America and the Caribbean, FAO, Santiago, Chile
• Prof Hettie Schonfeldt, University of Pretoria, South Africa
• Prof Edith Feskens, Division of Human Nutrition & Health, Wageningen University, The Netherlands

Course secretariat
• Jasmijn Mater, Division of Human Nutrition & Health, Wageningen University, The Netherlands

Registration and information
For information, see: https://www.vlaggraduateschool.nl/en/courses/course/foodcomp2019.htm

Deadline for registration is 15 September 2019. The number of participants is limited to 30. The minimum number is 15 participants.

For information contact:
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Course fee
1 fee covers tuition fees, course materials, accommodation, meals & drinks, from 1-6 December 2019 at Wageningen International Congress Centre.

- EUROFIR / INFOODS membership / affiliation € 1700
- Academics / other non profit / non VLAG/WUR PhD candidates € 1950
- Non academics / private sector € 2650

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