## **COURSE DETAIL**

3.00

## **FOOD SCIENCE Country** Korea, South **Host Institution** Yonsei University Program(s) Yonsei University **UCEAP Course Level Upper Division UCEAP Subject Area(s) Health Sciences UCEAP Course Number** 104 **UCEAP Course Suffix UCEAP Official Title FOOD SCIENCE UCEAP Transcript Title FOOD SCIENCE UCEAP Quarter Units** 4.50 **UCEAP Semester Units**

## **Course Description**

Introduction to the fundamentals of food science and scientific principles underlying food preparation/processing associated with providing a safe, nutritious, and wholesome food to human consumption. Goal is to understand the basic principles and concepts involved in the preparation, processing, and storage of food and food products; to be able to use food science literature and information resources and to apply the working knowledge to the preparation, processing, and storage of foods.

Prerequisite: General Chemistry or Science of Food Preparation

## Language(s) of Instruction

English

**Host Institution Course Number** 

FNS4117

**Host Institution Course Title** 

**FOOD SCIENCE** 

**Host Institution Course Details** 

**Host Institution Campus** 

**Host Institution Faculty** 

**Host Institution Degree** 

**Host Institution Department** 

Food and Nutrition

**Course Last Reviewed** 

2021-2022

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