

COURSE DETAIL

PRINCIPLES OF FOOD SCIENCE AND TECHNOLOGY

Country

Ireland

Host Institution

University College Cork

Program(s)

University College Cork

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Health Sciences Biochemistry Agricultural Sciences

UCEAP Course Number

105

UCEAP Course Suffix**UCEAP Official Title**

PRINCIPLES OF FOOD SCIENCE AND TECHNOLOGY

UCEAP Transcript Title

PRINCIPLES FOOD SCI

UCEAP Quarter Units

4.00

UCEAP Semester Units

2.70

Course Description

This course provides a general introduction to food chemistry (descriptive outlines of food proteins, lipids, and carbohydrates), an outline of dairy and meat chemistry, and a description of lipid oxidation, browning reactions, and use of ingredients in food functionality (i.e., solubility, emulsification, foaming, and gelling in food systems).

Language(s) of Instruction

English

Host Institution Course Number

FS2005

Host Institution Course Title

PRINCIPLES OF FOOD SCIENCE AND TECHNOLOGY

Host Institution Course Details**Host Institution Campus**

University College Cork

Host Institution Faculty**Host Institution Degree****Host Institution Department**

School of Food and Nutritional Sciences

Course Last Reviewed

[Print](#)