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

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