

COURSE DETAIL

BASICS IN FOOD TECHNOLOGY

Country

Netherlands

Host Institution

Wageningen University and Research Center

Program(s)

Wageningen University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

117

UCEAP Course Suffix**UCEAP Official Title**

BASICS IN FOOD TECHNOLOGY

UCEAP Transcript Title

FOOD TECHNOLOGY

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course covers the basics of food technology: the chemistry, physics, microbiology, and process engineering of food. The course is designed for students with no or little prior knowledge of chemistry, physics, and biology. The course begins with a case study on an existing food product, studying all elements of the food label (ingredients, nutritional value, rules, and regulations) and finding out the production process of this product. Lectures cover the production processes including theories on chemical, microbial, physical, and process engineering. Exercises are worked out to illustrate the theory. Processes reviewed include beer brewing, the production of chocolate, dairy production, sugar refinery, and the production of ingredients. The course also reviews the quality of foods as a function of the treatments and conditions, for example during shipment, pasteurization/sterilization, and storage.

Language(s) of Instruction

English

Host Institution Course Number

FCH11806

Host Institution Course Title

BASICS IN FOOD TECHNOLOGY

Host Institution Course Details

<https://ssc.wur.nl/Handbook/2017/Course/FCH11806>

Host Institution Campus

Wageningen University

Host Institution Faculty

Food Quality Management

Host Institution Degree

Host Institution Department

Food Chemistry

Course Last Reviewed

2022-2023

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