COURSE DETAIL

BASICS IN FOOD TECHNOLOGY

Country
Netherlands

Host Institution
Wageningen University and Research Center

Program(s)
Wageningen University

UCEAP Course Level
Lower Division

UCEAP Subject Area(s)
Agricultural Sciences

UCEAP Course Number
15

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://wur.osiris-student.nl/onderwijscatalogus/extern/cursus

Host Institution Campus
Wageningen University

Host Institution Faculty
Food Quality Management

Host Institution Degree

Host Institution Department

Food Chemistry

Course Last Reviewed
2025-2026

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