

# 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 Campus

Wageningen University

### Host Institution Faculty

Food Quality Management

### Host Institution Degree

### Host Institution Department

Food Chemistry

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