

# COURSE DETAIL

## INTRODUCTION TO 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**

30

**UCEAP Course Suffix****UCEAP Official Title**

INTRODUCTION TO FOOD TECHNOLOGY

**UCEAP Transcript Title**

INTRO FOOD TECH

**UCEAP Quarter Units**

5.00

**UCEAP Semester Units**

3.30

## Course Description

This course introduces students to the five disciplines in food technology. Students learn about the basic themes within each of the five disciplines and explore a few quantitative examples per discipline. In addition, the various specializations throughout the entire food technology curriculum are treated in a qualitative fashion. An excursion to a factory is held to give practical exposure. All disciplines are explored in a case assignment that continues throughout the whole period.

## Language(s) of Instruction

English

## Host Institution Course Number

FPH-10306

## Host Institution Course Title

INTRODUCTION TO FOOD TECHNOLOGY

## Host Institution Campus

Food Technology

## Host Institution Faculty

## Host Institution Degree

## Host Institution Department

Physics and Physical Chemistry of Foods

[Print](#)