

# COURSE DETAIL

## FOOD ANALYSIS AND LAB

**Country**

Singapore

**Host Institution**

National University of Singapore

**Program(s)**

National University of Singapore

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Biological Sciences

**UCEAP Course Number**

106

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

FOOD ANALYSIS AND LAB

**UCEAP Transcript Title**

FOOD ANALYSIS & LAB

**UCEAP Quarter Units**

6.00

**UCEAP Semester Units**

4.00

**Course Description**

The course covers fundamental analytical chemistry principle and emphasizes learning experience in lab sessions. The lecture topics cover sample preparation techniques, liquid and solid phase extraction techniques, gravimetry, colorimetry, gas and liquid chromatography. The course teaches hands-on skills in regard to sample preparation and extraction and applies analytical techniques to quantification of food components. These techniques include gravimetry, gas and liquid chromatography systems (GC and HPLC), UV-VIS spectrophotometers, and atomic absorption/emission spectrometry.

**Language(s) of Instruction**

English

**Host Institution Course Number**

FST2107

**Host Institution Course Title**

FOOD ANALYSIS AND LAB

**Host Institution Course Details****Host Institution Campus****Host Institution Faculty****Host Institution Degree****Host Institution Department**

Food Science and Technology

**Course Last Reviewed**

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