# **COURSE DETAIL**

4.00

# **FOOD CHEMISTRY AND NUTRITION Country** Sweden **Host Institution Lund University** Program(s) **Lund University UCEAP Course Level Upper Division UCEAP Subject Area(s)** Biochemistry **UCEAP Course Number** 102 **UCEAP Course Suffix UCEAP Official Title** FOOD CHEMISTRY AND NUTRITION **UCEAP Transcript Title** FOOD CHEM&NUTRITION **UCEAP Quarter Units** 6.00 **UCEAP Semester Units**

## **Course Description**

This course covers: nutritional, chemical, and physical-chemical properties of protein, fat, and carbohydrates in food as well as the role of water for the properties of foods; digestion of food contribution from different food components to the structure of foods at a microscopic and a macroscopic level; chemical and enzymatic reactions, for example lipid oxidation, the Maillard reaction and caramelization; basic chemistry of taste, flavor, and color; different types of food analysis; the correlation between food components and health.

## Language(s) of Instruction

English

### **Host Institution Course Number**

KLGN30

#### **Host Institution Course Title**

FOOD CHEMISTRY AND NUTRITION

#### **Host Institution Course Details**

## **Host Institution Campus**

Engineering

# **Host Institution Faculty**

**Host Institution Degree** 

# **Host Institution Department**

Engineering- Food Technology

#### **Course Last Reviewed**

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