COURSE DETAIL

FOOD TECHNOLOGY FOR FORMULATION
Country Sweden
Host Institution Lund University
Program(s) Lund University
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Engineering
UCEAP Course Number 153
UCEAP Course Suffix
UCEAP Official Title FOOD TECHNOLOGY FOR FORMULATION
UCEAP Transcript Title FOOD TECH FOR FORM
UCEAP Quarter Units 6.00
UCEAP Semester Units 4.00

Course Description
This course provides a science-based holistic approach to colloidal, structural, and functional properties of formulated food, its ingredients, and components. It includes lectures, labs, seminars, field trip, project work. Through this course students gain knowledge and understanding of how the properties of different materials or formulations can be used to develop functional and healthy foods. Students learn to: describe the food structure on different levels with different degrees of complexity; describe how different components of formulations interact and give rise to functionality; understand the colloidal properties and its role in various food systems.

Language(s) of Instruction
English

Host Institution Course Number
KLGN25

Host Institution Course Title
FOOD TECHNOLOGY FOR FORMULATION

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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