

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 Campus

Engineering

Host Institution Faculty

Host Institution Degree

Host Institution Department

Engineering- Food Technology

[Print](#)