COURSE DETAIL

FOOD COLLOIDS AND COMPONENTS SCIENCE
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 143
UCEAP Course Suffix
UCEAP Official Title FOOD COLLOIDS AND COMPONENTS SCIENCE
UCEAP Transcript Title FOOD COLLOIDS SCI
UCEAP Quarter Units 6.00
UCEAP Semester Units 4.00

Course Description

This is an introductory course on the science of colloids and interface with specific reference to the application in food systems. The course covers the definition of a colloid, the fundamentals of colloidal stability such as the forces leading to the instability of colloids, as well as how colloids can be stabilized. Some examples of the application of colloid science in some food colloid systems such as emulsion, gel, foam etc. are discussed.

Language(s) of Instruction
English

Host Institution Course Number
FST4103

Host Institution Course Title
FOOD COLLOIDS AND COMPONENTS SCIENCE

Host Institution Course Details
https://luminus.nus.edu.sg/module-search/4d13f180-a29b-4d68-bf1b-76241ee27ee5/m...

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department
Food Science and Technology

Course Last Reviewed
2021-2022

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