

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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