COURSE DETAIL

FUNCTIONAL FOODS
Country Hong Kong
Host Institution University of Hong Kong
Program(s) University of Hong Kong
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Health Sciences Biological Sciences
UCEAP Course Number 109
UCEAP Course Suffix
UCEAP Official Title FUNCTIONAL FOODS
UCEAP Transcript Title FUNCTIONAL FOODS
UCEAP Quarter Units 5.00
UCEAP Semester Units 3.30

Course Description

This course examines the rapidly emerging functional food/nutraceutical industry with an emphasis on the history, regulation, chemical basis and quality control of healthy ingredients/products and their effects on human health. It covers concepts, history and global regulations of functional foods and nutraceuticals; classification of functional foods and nutraceuticals based on their chemical structures; unsaturated fatty acids, proteins, food pigments and dietary fibers as healthy food ingredients; health benefits of dietary phenolics, terpenes, phytosterols and sulphur-containing compounds; probiotics and prebiotics; small berries, spices, teas and herbs for health; and quality control and assurance of functional foods and nutraceuticals.

Language(s) of Instruction
English

Host Institution Course Number
BIOL4209

Host Institution Course Title
FUNCTIONAL FOODS

Host Institution Course Details

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department
Biological Sciences

Course Last Reviewed
2024-2025

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