

COURSE DETAIL

CHEMISTRY OF FOOD

Country

Singapore

Host Institution

National University of Singapore

Program(s)

National University of Singapore

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Chemistry

UCEAP Course Number

102

UCEAP Course Suffix**UCEAP Official Title**

CHEMISTRY OF FOOD

UCEAP Transcript Title

CHEMISTRY OF FOOD

UCEAP Quarter Units

6.00

UCEAP Semester Units

4.00

Course Description

This course covers the chemistry of major food components such as water, lipid, carbohydrate, and protein including food enzymes. The basic functions of these components are also be introduced. Some chemical reactions involving these molecules with relation to food processing and storage are discussed. In addition, methods of chemical modification to change the chemical and physical properties of the food components are also presented. Basic laboratory techniques used in food chemistry laboratory will also be introduced.

Language(s) of Instruction

English

Host Institution Course Number

FST2102B

Host Institution Course Title

CHEMISTRY OF FOOD COMPONENTS

Host Institution Course Details

https://myaces.nus.edu.sg/cors/jsp/report/ModuleDetailedInfo.jsp?acad_y=2016/20...

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Science and Technology

Course Last Reviewed

2023-2024

[Print](#)