

## 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

### Host Institution Campus

### Host Institution Faculty

### Host Institution Degree

### Host Institution Department

Food Science and Technology

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