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