

COURSE DETAIL

FOOD PRODUCTION AND PRESERVATION

Country

Netherlands

Host Institution

Wageningen University and Research Center

Program(s)

Wageningen University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

127

UCEAP Course Suffix**UCEAP Official Title**

FOOD PRODUCTION AND PRESERVATION

UCEAP Transcript Title

FOODPROD&PRESERVATN

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course describes food production and preservation technologies that are relevant to the food industry. The course includes food production methods, traditional preservation processes, fluid flow, thermal preservation kinetics and methods (heating, cooling, freezing) as well as novel preservation technologies. Important processing principles (such as residence time, and heat transfer) and the consequences for products (shelf life and product quality) are discussed and quantified for various processes and products.

Language(s) of Instruction

English

Host Institution Course Number

FPE21306

Host Institution Course Title

FOOD PRODUCTION AND PRESERVATION

Host Institution Campus

Wageningen University

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Process Engineering

[Print](#)