

## 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 Course Details

<https://wur.osiris-student.nl/#/onderwijscatalogus/extern/cursus>

## Host Institution Campus

Wageningen University

## Host Institution Faculty

## Host Institution Degree

## Host Institution Department

Food Process Engineering

## Course Last Reviewed

2023-2024

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