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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