COURSE DETAIL

MATHEMATICAL CONCEPTS FOR FOOD TECHNOLOGY

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
129

UCEAP Course Suffix

UCEAP Official Title
MATHEMATICAL CONCEPTS FOR FOOD TECHNOLOGY

UCEAP Transcript Title
MATHCONCEPTSFOODTEC

UCEAP Quarter Units
5.00

UCEAP Semester Units
3.30

Course Description

To cope with all these aspects of food production, a food technologist should be able to translate these challenges into mathematical expressions, solve them, quantify the outcomes, and subsequently translate them into practical solutions. This course discusses basic principles of food technology like mass and energy balances, reaction kinetics, and equilibrium. Theory is applied directly to a wide variety of practical problems in food technology during the tutorial. Exercises on various topics such as food preservation, reactor design for enzyme reactions, and sterilization of food are solved.

Language(s) of Instruction
English

Host Institution Course Number
FPE20806

Host Institution Course Title
MATHEMATICAL CONCEPTS FOR FOOD TECHNOLOGY

Host Institution Campus
Wageningen University

Host Institution Faculty

Host Institution Degree

Host Institution Department
Food Process Engineering

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