

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 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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