COURSE DETAIL

BASICS IN FOOD TECHNOLOGY
Country Netherlands
Host Institution Wageningen University and Research Center
Program(s) Wageningen University
UCEAP Course Level Lower Division
UCEAP Subject Area(s) Agricultural Sciences
UCEAP Course Number 13
UCEAP Course Suffix
UCEAP Official Title BASICS IN FOOD TECHNOLOGY
UCEAP Transcript Title BASICSFOODTECHNOLOG
UCEAP Quarter Units 5.00
UCEAP Semester Units 3.30

Course Description

This course covers the basics of food technology: the chemistry, physics, microbiology, and process engineering of food. The course is designed for students with no or little prior knowledge of chemistry, physics, and biology. It starts with a case study on an existing food product, studying all elements of the food label (ingredients, nutritional value, rules and regulations, etc.) and determining the production process. Students present their outcomes. Theories on chemical, microbial, physical, and process engineering are explained in lectures. Exercises are used to illustrate the theory. Processes discussed include beer brewing, production of chocolate, dairy, and sugar. Lastly, the course reviews the quality of foods as a function of the treatments and conditions such as shipment, pasteurization/sterilization, and storage.

Language(s) of Instruction
English

Host Institution Course Number
FCH11806

Host Institution Course Title
BASICS IN 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 Chemistry

Course Last Reviewed

2023-2024

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