

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 Campus

Wageningen University

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Chemistry

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