COURSE DETAIL

FOOD CHEMISTRY
Country Netherlands
Host Institution Wageningen University and Research Center
Program(s) Wageningen University
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Chemistry Agricultural Sciences
UCEAP Course Number 133
UCEAP Course Suffix
UCEAP Official Title FOOD CHEMISTRY
UCEAP Transcript Title FOOD CHEMISTRY
UCEAP Quarter Units 5.00
UCEAP Semester Units 3.30

Course Description

This course is an introduction to the chemistry of foods, more specifically the chemistry of groups of compounds present in food: carbohydrates, lipids, proteins, phenolic compounds, and enzymes. Chemical changes that take place during the storage and processing of crops and food are learned. In addition, during the laboratory classes, students design experiments, analyze the composition of food products, and write a scientific lab report. Food technologists should be able to estimate the relevance of various chemical and enzymatic processes by making calculations. To practice this part of food chemistry, the quantification of specific reactions is practiced in calculation cases.

Language(s) of Instruction
English

Host Institution Course Number
FCH20806

Host Institution Course Title
FOOD CHEMISTRY

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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