

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 Campus

Wageningen University

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Chemistry

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