

COURSE DETAIL

FOOD PROPERTIES AND FUNCTIONS

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

140

UCEAP Course Suffix**UCEAP Official Title**

FOOD PROPERTIES AND FUNCTIONS

UCEAP Transcript Title

FOOD PROPRTES&FUNCT

UCEAP Quarter Units

6.50

UCEAP Semester Units

4.30

Course Description

This course combines knowledge from different disciplines of food science to study the effect of processing on product quality, in relation to innovation of food products, taking both a technological and a consumer perspective. The product quality is described by technological properties (e.g. chemical and physical properties). Examples include consistency, color, flavor, and appearance of the food. An introduction to sensory analysis is given, explaining the use of statistical computer programs to handle data sets from sensory analyses. In addition, the process of product innovation is analyzed in its societal context, with an emphasis on ethical issues. Moreover, the theory on chemical analysis of foods with means of chromatography techniques is given and practiced in lab-simulation tutorials. The course includes classroom lectures, (lab) tutorials, and sensory experiments. In the laboratory classes, groups produce an innovative food product starting from raw materials and compare its properties with those of an existing food product. This part of the course is also known as DIPP: Discipline Integrating Product Practical. Students perform consumer interviews on their raw materials and innovative food products. A scientific report is written on the experiments and assignments performed on the innovative food product. For this course, it is assumed that students know the different food science disciplines: food chemistry, food physics, food microbiology, and food process engineering, including laboratory experience in these disciplines.

Language(s) of Instruction

English

Host Institution Course Number

FCH22308

Host Institution Course Title

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Host Institution Course Details

<https://wur.osiris-student.nl/onderwijscatalogus/extern/cursus>

Host Institution Campus

Wageningen University and Research Center

Host Institution Faculty

Host Institution Degree

Host Institution Department

Course Last Reviewed

2023-2024

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