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 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
FOOD PROPERTIES AND FUNCTIONS

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

Print