COURSE DETAIL

FOOD AND CHEMISTRY
Country Japan
Host Institution Tohoku University
Program(s) Engineering and Science
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Biochemistry
UCEAP Course Number 101
UCEAP Course Suffix V
UCEAP Official Title FOOD AND CHEMISTRY
UCEAP Transcript Title FOOD & CHEMISTRY
UCEAP Quarter Units 3.00
UCEAP Semester Units

2.00

Course Description

This course studies basic concepts of biochemistry and chemistry of food as well as the basic principles of food science and natural products chemistry. The course covers the following topics: food allergens; novel functions of dietary vitamins and its contribution to our health; food and bioactive natural products for human health; beneficial health effects of dietary lipids; chemistry and biochemistry of marine toxins; application of high pressure to food processing; protein chemistry; bioactive molecules and their application for drug discovery; medicinal chemistry of antibacterial and antiviral agents; synthetic and medicinal chemistry of marine natural products, and nutrient-inspired biomaterials and its applications for the health purposes.

Language(s) of Instruction
English

Host Institution Course Number
N/A

Host Institution Course Title
FOOD AND CHEMISTRY

Host Institution Course Details
https://www.insc.tohoku.ac.jp/english/wp-content/uploads/2024/04/83b8afe46259ce...

Host Institution Campus
Tohoku University

Host Institution Faculty

Host Institution Degree

Host Institution Department
JYPE

Course Last Reviewed
2023-2024

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