

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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