

# 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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