# **COURSE DETAIL**

#### SUSTAINABLE FOOD PRODUCT MANUFACTURING

## **Country**

Australia

#### **Host Institution**

University of New South Wales

## Program(s)

University of New South Wales

#### **UCEAP Course Level**

Lower Division

### **UCEAP Subject Area(s)**

Chemical Engineering Agricultural Sciences

#### **UCEAP Course Number**

30

### **UCEAP Course Suffix**

#### **UCEAP Official Title**

SUSTAINABLE FOOD PRODUCT MANUFACTURING

## **UCEAP Transcript Title**

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## **UCEAP Quarter Units**

6.00

#### **UCEAP Semester Units**

4.00

### **Course Description**

This course examines introductory level scientific and engineering design concepts including sustainable development, and product and processing line management with an emphasis on sustainable manufacturing as the core theme throughout the course. A technical lecture series will demonstrate the integration of all aspects of food science and technology, and their underpinning by the basic sciences, through examination of a hypothetical company producing a selected food product.

# Language(s) of Instruction

English

**Host Institution Course Number** 

FOOD1130

**Host Institution Course Title** 

SUSTAINABLE FOOD PRODUCT MANUFACTURING

**Host Institution Course Details** 

**Host Institution Campus** 

**Host Institution Faculty** 

**Host Institution Degree** 

**Host Institution Department** 

**Course Last Reviewed** 

2024-2025

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