COURSE DETAIL

FOOD PROCESSING AND PRESERVATION
Country Korea, South
Host Institution Seoul National University
Program(s) Seoul National University
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Agricultural Sciences
UCEAP Course Number 118
UCEAP Course Suffix
UCEAP Official Title FOOD PROCESSING AND PRESERVATION
UCEAP Transcript Title FOOD PROCSSNG&PRESR
UCEAP Quarter Units 4.50
UCEAP Semester Units 3.00

Course Description

This course provides an overview of food preservation by thermal processing, drying, freezing, and fermentation. The principles of preservation by controlling microbial and enzyme activity will also be studied. Topics include causes of spoilage of stored foods, such as the action of microorganisms; the action of enzymes; the oxidation reactions of food components; and the principles and techniques of food storage through refrigeration, freezing, drying, canning, and irradiation. The course emphasizes the manufacturing principles of fermented foods as well as characteristics of food packaging materials and the principles of food packaging.

Language(s) of Instruction
Korean

Host Institution Course Number
352.404A

Host Institution Course Title
FOOD PROCESSING AND PRESERVATION

Host Institution Course Details
https://sugang.snu.ac.kr/sugang/cc/cc100InterfaceSrch.action

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

Course Last Reviewed
2024-2025

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