

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 Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

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