

COURSE DETAIL

FOOD PROCESSING

Country

Taiwan

Host Institution

National Taiwan University

Program(s)

National Taiwan University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

105

UCEAP Course Suffix**UCEAP Official Title**

FOOD PROCESSING

UCEAP Transcript Title

FOOD PROCESSING

UCEAP Quarter Units

4.50

UCEAP Semester Units

3.00

Course Description

This course introduces the purpose, methods and operating conditions of food processing. The course covers the following topics: chemical and nutritional composition of food, food irradiation and microwave applications, semi-moist food, fermented food and food freezing and cold storage, and factory hygiene, thermal processing and commercial sterilization, drying and concentration, food storage stability, quality changes, use of preservatives and additives, and food packaging.

Language(s) of Instruction

Host Institution Course Number

AC5008

Host Institution Course Title

FOOD PROCESSING

Host Institution Campus

Host Institution Faculty

College of Bioresources and Agriculture

Host Institution Degree

Host Institution Department

Department of Agricultural Chemistry

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