

# COURSE DETAIL

## THE EVOLUTION OF FLAVOR

**Country**

Taiwan

**Host Institution**

National Taiwan University

**Program(s)**

National Taiwan University

**UCEAP Course Level**

Lower Division

**UCEAP Subject Area(s)**

Agricultural Sciences

**UCEAP Course Number**

15

**UCEAP Course Suffix****UCEAP Official Title**

THE EVOLUTION OF FLAVOR

**UCEAP Transcript Title**

FLAVOR EVOLUTION

**UCEAP Quarter Units**

3.00

**UCEAP Semester Units**

2.00

## Course Description

Drawing on chemistry, genetics, neurobiology, evolution, and psychology, this course explores why and how humans have pursued flavor for millennia. The course includes literature discussion; market visits; food preparation and testing, as well as performance of DNA-based gene testing to uncover food biological history.

## Language(s) of Instruction

English

## Host Institution Course Number

Prog1044

## Host Institution Course Title

THE EVOLUTION OF FLAVOR

## Host Institution Campus

## Host Institution Faculty

## Host Institution Degree

## Host Institution Department

Biotechnology Program

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