

# COURSE DETAIL

## FOOD BIOCHEMISTRY

**Country**

Korea, South

**Host Institution**

Yonsei University

**Program(s)**

Yonsei University

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Biochemistry

**UCEAP Course Number**

104

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

FOOD BIOCHEMISTRY

**UCEAP Transcript Title**

FOOD BIOCHEMISTRY

**UCEAP Quarter Units**

4.50

**UCEAP Semester Units**

3.00

## **Course Description**

Food biochemistry is concerned with the principles of biochemistry which underlie the structure and behavior of substance and matter in food. This course provides an overview of Food biochemistry leaving out the complex microbial derivations which usually accompany the one-semester course. The course covers updated information on fundamental topics such as sugars, polysaccharide, lipids, proteins, colors, flavors, preservatives, enzymes, functional foods, and dietary supplements. Each of these areas is directly related to the current effort of commercializing food products and adding new value to them. The successful application of this knowledge is ultimately essential to the development and growth of major aspects of food science, including production, processing, preservation, distribution, safety, and engineering and technology.

As a result of this course students obtain in-depth knowledge of the major macro-nutrients and micro-nutrients in food. Students also gain deeper insights into consumer perspectives and preferences regarding issues such as genetically modified foods, nano-materials in foods, functional foods and nutraceuticals, and food safety. Assessment: Midterm exam (30%), final exam (30%), presentation (20%), participation (20%).

Please note: This course is non-calculus-based survey of food biochemistry designed for B.S. degree students with a major in Chemistry, Nutrition, Biology, Biochemistry, Microbiology, pre-professional studies, or students in general. A fair amount of chemical and biochemical background is required to understand food biochemistry.

### **Language(s) of Instruction**

English

### **Host Institution Course Number**

BTE3103

### **Host Institution Course Title**

FOOD BIOCHEMISTRY

## Host Institution Course Details

**Host Institution Campus**

**Host Institution Faculty**

**Host Institution Degree**

**Host Institution Department**

Biotechnology

**Course Last Reviewed**

2025-2026

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