

100-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品儀器分析	Serial No. / ID	1772 / BTI2048
Dept.	生物產業科技學系	School System / Class	大學日間部2年1班
Lecturer	李世傑	Full or Part-time	專任
Required / Credit	Optinal / 3	Graduate Class	No
Time / Place	(一)2 / P201 (二)56 / P201	Language	Chinese

Introduction
This course is designed for undergraduate students in the food science major. Fundermental knowledge in analytical theory and their applictions in general food research and quality control will be introduced. Topics including GC, HPLC, UV-Vis spectrum, thermo-analysis and food rheology.

Outline
<ol style="list-style-type: none">1. Introduction of food and instrument analysis2. Theory and applications gas chromatography3. Theory and applications high pressure liquid chromatography4. Theory and applications of Spectrum in food analysis5. Theory and applications of thermo-analysis6. Food rheology

Prerequisite
General chemistry, basic organic chemistry