

102-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	食品科學概論	Serial No. / ID	2065 / MHI4017
Dept.	藥用植物與保健學系	School System / Class	大學日間部4年1班
Lecturer	李柏憲	Full or Part-time	專任
Required / Credit	Optinal / 2	Graduate Class	Yes
Time / Place	(二)56 / J315	Language	Chinese

Introduction
<p>This course teaches core concepts of Food Science. It is designed for technical personnel from other disciplines (chemistry, biology, engineering) and nontechnical personnel who have little or no experience in the food industry. You will learn vocabulary associated with food science and manufacturing, and learn the core principles of food chemistry, engineering, microbiology, nutrition, sensory science, and packaging taught in the context of real-world food examples. The course includes a group project to manufacture a food product in the pilot plant. Each team will make a different product to illustrate the core principals of Food Science. Teams will share their experience and knowledge of their product at the end of the course. The group project provides hands-on experience that will enhance critical thinking, team building and communication skills through the manufacture and development of a food product.</p>

Outline
<ol style="list-style-type: none">1.Food chemistry2.Food analysis3.Food safety4.Food processing5.Food quality

Prerequisite
<ol style="list-style-type: none">1.Organic chemistry2.Fundamentals of chemistry