

Food Science 1

Syllabus Number

5H268

Special Subjects

Elective 2 credit

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1. Course Description

The aim of this course is to help students acquire an understanding of the fundamental principles of food science.

2. Course Objectives

The goals of this course are to obtain basic knowledge about the food components.

3. Grading Policy

Your final grade will be calculated according to the following ratio: Mid-term report (20%), term-end examination (80%), and a fraction of in-class contribution.

4. Textbook and Reference

Textbook

Reference:

「わかりやすい 食品化学」 監修/吉田学(三共出版)

「わかりやすい 食品機能栄養学」 監修/吉田学(三共出版)

5. Requirements(Assignments)

6. Note

7. Schedule

- [1] Food component-Water
- [2] Food component-Carbohydrates
- [3] Food component-Lipids
- [4] Food component-Proteins
- [5] Food component-Minerals, vitamins
- [6] Food component-Food colors, taste
- [7] Food component-smells, hot-taste, harmful matter
- [8] Chemistry of Food component-oxidation
- [9] Chemistry of Food component-thermal change
- [10] Chemistry of Food component-color reaction
- [11] Chemistry of Food component-enzyme reaction
- [12] Chemistry of Food component-browning reaction
- [13] Food storage-physical method
- [14] Food storage-chemical method
- [15] Term-end examination