

# Food Science 2

Syllabus Number

5H269

Special Subjects

Elective 2 credit

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## 1. Course Description

The lecture will explain food functional components and the functional foods using the components, furthermore explain the problems about food preservation and stock, and health and safety (DP1, DP2).

## 2. Course Objectives

Students can understand effects of representative functional foods, which are promising disease prevention and improvement, and are to improve knowledge about food safety and the law.

## 3. Grading Policy

Grading is determined with the final examination (100 %). Attendance more than 2/3 is necessary to take the examination. Reexamination is not going to be held. Feedback on the test will be conducted after the final lecture.

## 4. Textbook and Reference

Textbook

The lecture will be conducted with handouts.

## 5. Requirements(Assignments)

Before the lecture, please examine the content of the syllabus (30 min). Lecture will be conducted according to handouts. After the lecture, please find new information on your interested fields by using books or internet (1 hour).

## 6. Note

## 7. Schedule

- [1] Lecture guidance Provisions and foods (1) : food derived from plant origin
- [2] Provisions and foods (1) : fermented food
- [3] Functional foods (1) : functional food outline
- [4] Functional foods (2) : functional foods with intestinal and allergic improvement, and immune activation
- [5] Functional foods (3) : functional foods preventing from metabolic syndrome
- [6] Functional foods (4) : functional foods related to beauty
- [7] Functional foods (5) : discussion about the significance of food for specified health use and the sales strategy of the company
- [8] Preservation, storage, and processing of foods (1) : food sanitation law and HACCP
- [9] Preservation, storage, and processing of foods (2) : food sanitation law and HACCP
- [10] Food safety and hygiene (1) : toxic ingredient, poisoning, and allergy in foods
- [11] Food safety and hygiene (2) : use and safety of food additives
- [12] Food safety and hygiene (3) : relationship between mutagenic material and carcinogenicity
- [13] Food safety and hygiene (4) : relationship between metabolic syndrome and carcinogenicity
- [14] Foods in general, food sanitation law, and HACCP
- [15] Summary and final examination