

# GID 112E INTRODUCTION TO FOOD SCIENCE AND TECHNOLOGY

**Catalog Data :** GID 112E Introduction to Food Science and Technology (2-0)

Scope of food science and technology: food components, food decay and its prevention, unit operations in food processing, practical technologies, food quality, food safety, contemporary issues and engineering ethics

**Prerequisites:** None

**Language:** English

**Textbook:** Potter, Norman and H. Hotchkiss, 1995: Food Science, 5th ed, Chapman and Hall, USA.

**Reference Book:** Atkins, P.J. and Ian Bowler, 2001: Food in society, economy, culture, geography, Edward Arnold, London, UK.

- Course Objectives :**
1. Get introduced to food chemistry, food microbiology, food processing, and the unit operations involved.
  2. Create an awareness of engineering ethical responsibility
  3. Write and speak with effective communication skills, through class participation and in preparation of homework assignment.

<b>Lecture Topics :</b>	<b><u>week</u></b>
Scope of Food Science and Food Technology (scientific principles applied to foods, introduction to engineering ethics)	1
Food components: Food chemistry and nutrition	1
Food decay and traditional methods for its prevention	1
Unit operations in food processing	1
Practical technology and food quality	1
Milk, cheese and eggs; meat, fish and poultry; fats and oils; cereals and cereal products; fruits-vegetables and their products; beverages and confectionary products	4
Food Safety: risks and hazards; food quality control and legislative aspects, ethical responsibilities of producers, of state and of consumers	1
Contemporary issues and engineering ethics	1
Student presentations on selected issues: (Food packaging, environmental considerations etc.)	3

**Class Schedule :** Tuesday, 09:00-11:00

Classes are held in one session per week; 2 class hours in one session.

**Contribution of course to meeting the professional component:** This course contributes to the requirement of departmental topics.

**Evaluation:**

Homework assignment : %20

Midterm Examination : 30%

Final Examination 50%

**Prepared By :**

Prof. Dr. Artemis KARAALI

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