CHEM 2000: Principles of Food Chemistry

This is a content driven course that is supported by innovative demonstrations on food, weekly laboratory exercises, and collaborative exercises that solve real life problems. The course builds on previous core courses by applying chemical theories to food while using them to formulate hypotheses, and make predictions about food systems or model operations. Some topics completed include Processing Plants, Water Availability and Enzymatic Browning.

Credits: 4
Prerequisites:
BIOL 1001
MATH 1008
CHEM 1001
Department: Agribusiness