

OHL017 – FOOD SCIENCE WITH LAB

Credit Hours: 3 Semester Hours
Pre-Requisite: None
Related TAG: Dietetics
General Course Description: Introduction to the science of foods in relation to chemical composition, nutritional value, processing methods, quality, safety, and standards of identity through the use of experimentation and research.
Content Areas Food Technology Culinary Techniques Basic Food Safety Food and Nutrients Laws/Regulations/Policies Applied Sensory Evaluation of Food Apply Food Science Knowledge to Functions of Ingredients in Food Apply Microbiological and Chemical Considerations to Process Control
Student Learning Outcomes marked with an asterisk (*) are considered essential and must be covered:
1. Apply basic skills in the preparation of foods while considering optimization of nutrient value and retention, sensory qualities and microbiological safety.*
2. Describe the physical and chemical interaction of food components during processing and preparation, which influence sensory and nutritional qualities of foods.*
3. Apply experimental research procedures to test, compare and evaluate food products in relation to expected characteristics of the product.*
4. Identify product development trends and technologies in the food industry.*
5. Identify the role of the government in regulating food quality, safety, and marketing practices.

**DIETETICS TAG: FOOD SCIENCE WITH LAB TAG COURSE
FACULTY PARTICIPANTS
July-September 2017**

Name	Institution
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