

AG240 : INTRODUCTORY FOOD SCIENCE

Studies the basic principles of food preparation, food processing and preservation. Course includes topics of food choices, sensory characteristics, food safety, and government regulations. The food science principles of cookery, preparation of vegetables, fruits, cereal grains, bakery products, sweeteners and starches are covered. Animal products like red meats, dairy products, poultry, and egg processing as well as seafood is discussed. Discussion topics include food preparation techniques, meal planning, meal service, and hospitality as regards the role food plays in human life, culture, and health.

Credits 2

Fee

\$20.00