

Food Chemistry

(Ist Year of study, IInd Semester)

Credit value (ECTS): 4

Course category

Specialized (Imposed)

Course holder:

Prof. Dr. Lucia Carmen TRINCĂ

Discipline objectives (course and practical works)

The aim of the course is to have students acquire the basic knowledge of food chemistry composition and properties of the main types of food substrates.

Practical works seek to familiarize students with technical work in food chemistry laboratories and formation of practical skills necessary for the laboratory investigation by chemical analysis of various food substrates.

Contents (syllabus)

Course (chapters/subchapters)
The subject, history and importance of food chemistry
Water from the food substrates.
Organoleptic and physico-chemical properties of vegetables, fruit and their derivatives: composition and properties of interest to the food industry.
Organoleptic and physico-chemical properties of sugar, honey and their derivatives: composition and properties of interest to the food industry.
Organoleptic and physico-chemical properties of cereals and their derivatives : composition and properties of interest for the food industry.
Organoleptic and physico-chemical properties of vegetable oils, animal fats and their derivatives: composition and properties of interest to the food industry.
Organoleptic and physico-chemical properties of fish, meat and their derivatives: composition and properties of interest to the food industry.
Organoleptic and physico-chemical properties of fish, meat and their derivatives: composition and properties of interest to the food industry.
Organoleptic and physico-chemical properties of fish, meat and their derivatives: composition and properties of interest to the food industry.
Practical works
Presentation of the laboratory. Getting safety rules.
Determination of moisture in food substrates.
Evaluation of the main organoleptic and physico-chemical parameters of fruits and vegetables according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of sugar, honey and derived products according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of the grains and derived products according to the standard methods.

Evaluation of the main organoleptic and physico-chemical parameters of the vegetable oils, animal fats and their derived products according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of meat and their derived products according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of fish and their derived products according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of eggs and their derived products according to the standard methods.
Evaluation of the main organoleptic and physico-chemical parameters of milk and their derived products according to the standard methods.

Bibliography

1. S. Nielsen –Food Analysis, Plenum Press, 2003.
2. Specific Standards & Analysis Methods for Food Substrates.

Evaluation

Evaluation form	Evaluation Methods	Percentage of the final grade
Examen	Writing Examen	60%
Ongoing Evaluation	Test	20%
Presence Course+ Laboratory	Others	10%
Laboratory Activity	Practical evaluation	10%

Contact

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