《食品化学》课程教学大纲

FS300	*学时 (Credit Hours)	32		*学分 (Credits)	2			
(中文)食品化学								
(英文) FOOD CHEMISTRY								
Professional core course								
_	Required for undergraduate major in Food science and engineering, and also open							
to students 1	to students in other majors							
English	English							
School of Agriculture and Biology								
Chemistry, Biochemistry, introduction to food science								
Jing, Pu		(Cou	rse	http://ecc.sjtu.edu.cn/html/course_98.htm				
本课程适用于食品科学的基本科学原理以及实际应用。针对于食品的质量和安全性,学习、讨论食品组分如碳水化合物、脂质、蛋白质和其它成分在贮藏和加工中的化学/生物化学变化、反应。强调影响颜色、风味、质地、营养和食品安全性的因素和反应条件。学生通过学习典型案例,了解相关食品行业和食品消费相关的现实问题。								
applications. lipids, protei respect to for flavor, textur in the learning	Food constituens, and other cood quality and re, nutrition, and g experience t	ents, and onstituen safety. Re ad safety hrough in	chemic ts in fre eaction of food	cal/biochemical re esh and processed conditions and proare emphasized. It dent projects related	actions of carbohydrates, foods are discussed with rocesses that affect color, Students are given a role			
yllabus)								
applications. lipids, protei respect to fo	Food constituens, and other cod quality and	ents, and onstituen safety. R	chemic ts in fre eaction	cal/biochemical re esh and processed conditions and pr	actions of carbohydrates, foods are discussed with rocesses that affect color,			
	(中文)食 (英文) FC Professional Required for to students in English School of Ag Chemistry, E Jing 本课程适安全性,学和加工中的品资全性的品消费相关 The cours applications. lipids, protein respect to for flavor, texture in the learning associated w yllabus) The cours applications. lipids, protein respect to for flavor, texture in the cours applications. lipids, protein respect to for flavor, texture respect to for flavor.	FS300 (Credit Hours) (中文)食品化学 (英文)FOOD CHEMIST Professional core course Required for undergradual to students in other majors English School of Agriculture and House to students in other majors English Chemistry, Biochemistry, in Jing, Pu 本课程适用于食品科学安全性,学习、讨论食品和加工中的化学/生物化等品安全性的因素和反应条品消费相关的现实问题。 The course applies basic applications. Food constitution, and in the learning experience to associated with the food incomplete to food quality and flavor, texture, nutrition, and in the learning experience to associated with the food incomplete to food quality and flavor, texture, nutrition, and in the learning experience to food quality and flavor, texture, nutrition, and flavor, texture, n	FS300 (Credit Hours) (中文)食品化学 (英文)FOOD CHEMISTRY Professional core course Required for undergraduate major to students in other majors English School of Agriculture and Biology Chemistry, Biochemistry, introduction Jing, Pu (County Webp) 本课程适用于食品科学的基本系安全性,学习、讨论食品组分如强和加工中的化学/生物化学变化、从品安全性的因素和反应条件。学生品消费相关的现实问题。 The course applies basic scientific applications. Food constituents, and lipids, proteins, and other constituents respect to food quality and safety. Reflavor, texture, nutrition, and safety of in the learning experience through in associated with the food industry or yllabus) The course applies basic scientific applications. Food constituents, and lipids, proteins, and other constituent respect to food quality and safety. Reflavor, texture, nutrition, and safety of flavor, texture, nutrition, and safety of flavor, texture, nutrition, and safety. Reflavor, texture, nutrition, and safety. Reflavor, texture, nutrition, and safety. Reflavor, texture, nutrition, and safety.	(中文)食品化学 (英文)FOOD CHEMISTRY Professional core course Required for undergraduate major in Foot to students in other majors English School of Agriculture and Biology Chemistry, Biochemistry, introduction to for 课程网址 Jing, Pu (Course Webpage) 本课程适用于食品科学的基本科学原理安全性,学习、讨论食品组分如碳水化和加工中的化学/生物化学变化、反应。品安全性的因素和反应条件。学生通过品消费相关的现实问题。 The course applies basic scientific princi applications. Food constituents, and chemic lipids, proteins, and other constituents in fre respect to food quality and safety. Reaction flavor, texture, nutrition, and safety of food in the learning experience through independ associated with the food industry or food constituents. Food constituents, and chemic lipids, proteins, and other constituents in fre respect to food quality and safety. Reaction flavor, texture, nutrition, and safety of food	FS300 (Credit Hours) (中文) 食品化学 (英文) FOOD CHEMISTRY Professional core course Required for undergraduate major in Food science and eng to students in other majors English School of Agriculture and Biology Chemistry, Biochemistry, introduction to food science 课程网址 【Course Webpage】 本课程适用于食品科学的基本科学原理以及实际应用。安全性,学习、讨论食品组分如碳水化合物、脂质、蛋白和加工中的化学/生物化学变化、反应。强调影响颜色、品安全性的因素和反应条件。学生通过学习典型案例,品消费相关的现实问题。 The course applies basic scientific principles to food syste applications. Food constituents, and chemical/biochemical re lipids, proteins, and other constituents in fresh and processed respect to food quality and safety. Reaction conditions and proflavor, texture, nutrition, and safety of food are emphasized in the learning experience through independent projects relations associated with the food industry or food consumption.			

associated with the food industry or food consumption (A5.2.1, B1, B2, B9).

This course is designed to evaluate the chemical, physical and functional properties of food constituents and the effects of processing on those constituents. The course objectives are shown as followings:

- 1. To learn the basic chemical structure, nomenclature, physiochemical properties of food components (A5.1.1, A5.2.1).
- 2. To understand the basic chemical reactions related to food processing, food formulation, food quality and stability, and food nutrition (A5.2.1).
- 3. To understand the interactions of food components in food formulation, food processing, food safety, and food nutrition (A5.2.1, C7).

	processing, food safety, and food nutrition (A5.2.1, C7).					
	教学内容	学	教学方式	作业及要	基本要求	考查
		时		求		方式
					Understanding	
	Introduction	2	Lecture		generally the course	
					of Food Chemistry	
	Water	2	Lecture		Water properties,	
					water activity and	
					food spoilage, water	
					immigration, glass	
					transition	
		6	Lecture	Describe the		
				mechanisms		
	carbohydrate			of Maillard reaction and		
				find out		
				where it		
*教学内容、进度安排				happens in	Sugar structure,	
及要求(Class				your daily	Non-enzymatic	
及安水(Class				life. The	reaction, reducing	
Schedule&Requirements)				paper should	sugar, disaccharides,	
				be typed,	oligosaccharides,	
				with font	polysaccharides,	
				type Times	starch, gelatinization,	
				New Roman	retrogradation.	
				and size 12,		
				and double		
				spaced. The		
				length		
				should be 3 -		
				5 pages.		
	Peptide and protein				Properties and	
		8	Lecture		classification of	
					amino acids,	
					structural properties	
					of peptides and	

					proteins, protein	
					denaturation	
					(foaming, dough	
					development, etc.),	
			Lecture		Fatty acids, lipid	
	Lipids	4			structure, lipid	
					reaction, lipid	
					oxidation,	
					antioxidants	
				Write a		
				report about		
				mechanisms		
				of enzymatic		
			Lecture	browning		
		4		and how to		
				protect from		
				it with a		
				daily		
				example.	Enzymatic reaction,	
	E - 4 E			The paper	enzymatic browning	
	Food Enzyme			should be	(polyphenoloxidase	
				typed, with	reaction)	
				font type		
				Times New		
				Roman and		
				size 12, and		
				double		
				spaced. The		
				length		
				should be 3 -		
				5 pages.	Colon the same1-	
					Color theory, color	
	Colors	2	Lecture		space, synthetic	
					colorants, natural	
					colorants	
					Classifications, loss	
	Vitamins and	2	Lecture		in processing and	
	Minerals	2	Lecture		storage, Vc browning	
					reaction	
					Students will select a	
	Discussion	2	Oral		topic and give a	
			presentation		scientific	
			and		presentation based	
			discussion		on understanding of	
					the interactions of	
			I	<u>I</u>	ı	

	Final			food components in food formulation, food processing, food safety, and food nutrition.			
*考核方式(Grading)	Class meetings are lectures, occasional discussions or oral presentations. Outside activities may include homework problems. The course grade is derived from attendance (10%), two reports and discussion (20%) and final exam (70%).						
*教材或参考资料 (Textbooks & Other Materials)	Textbook: Fennema's Food Chemistry, Fourth Edition (Food Science and Technology), CRC Press; 4th Edition (September 13, 2007) ISBN-10: 0849392721; ISBN-13: 978-0849392726 (使用 7 届,外文教材,高等院校教材) Other material: Belitz, H. D. and Grosch, W. Food Chemistry. Second Edition (English Version). New Yolk: Springer verlag, Berlin Heidelberg,1999 ISBN-10: 354069935X; ISBN-13: 978-3540699354						
其它(More)	无						
备注(Notes)	无						

备注说明:

- 1. 带*内容为必填项。
- 2. 课程简介字数为 300-500 字;课程大纲以表述清楚教学安排为宜,字数不限。