



UNIVERSITI TEKNOLOGI MARA

FST663: CHEMISTRY OF FOOD COMMODITIES

Course Name (English)	CHEMISTRY OF FOOD COMMODITIES APPROVED		
Course Code	FST663		
MQF Credit	4		
Course Description	This course is aimed at providing students comprehensive knowledge on the major food commodities and food additives from a chemical standpoint. The primary emphasis is on their structures and the chemical reactions that occur during processing, distribution and storage. The food commodities covered include: oils and fats, meat and poultry, fish, egg, milk, cereals and legumes, fruits and vegetables. The food additives covered include all major food additives permitted by the food industry		
Transferable Skills	-Written report skills -Practical skills		
Teaching Methodologies	Lectures, Lab Work, Discussion		
CLO	CLO1 1. Conduct the experiments of changing conditions on food commodities & food additives (PLO2, P3). CLO2 2. Demonstrate information retrieval and management skills in food commodities & food additives (PLO7, A3). CLO3 3. Suggest appropriate control and preventive measures that occur in major food commodities (PLO6, C6).		
Pre-Requisite Courses	No course recommendations		
Reading List	<table border="1"><tr><td>Reference Book Resources</td><td><ul style="list-style-type: none">• Akoh, C.A. and Min, D.B 2017, <i>Food Lipids: Chemistry, Nutrition & Biotechnology.</i>, 4th Ed Ed., CRC Press USA• Belitz, H. D. Grosch, W.Schieberle, P. and Burghagen, M. M. 2009, <i>Food Chemistry</i>, 4th ed. Ed., Springer-Verlag, Germany• Coultate, T.P. 2015, <i>The Chemistry of its Components.</i>, 6th Ed Ed., Cambridge:The Royal Society of Chemistry. UK• Brady, J.W. 2013, <i>Introductory Food Chemistry.</i>, 1st Ed Ed., Comstock Publishing Associates, Ithaca, USA</td></tr></table>	Reference Book Resources	<ul style="list-style-type: none">• Akoh, C.A. and Min, D.B 2017, <i>Food Lipids: Chemistry, Nutrition & Biotechnology.</i>, 4th Ed Ed., CRC Press USA• Belitz, H. D. Grosch, W.Schieberle, P. and Burghagen, M. M. 2009, <i>Food Chemistry</i>, 4th ed. Ed., Springer-Verlag, Germany• Coultate, T.P. 2015, <i>The Chemistry of its Components.</i>, 6th Ed Ed., Cambridge:The Royal Society of Chemistry. UK• Brady, J.W. 2013, <i>Introductory Food Chemistry.</i>, 1st Ed Ed., Comstock Publishing Associates, Ithaca, USA
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Article/Paper List	This Course does not have any article/paper resources		
Other References	This Course does not have any other resources		