



UNIVERSITI TEKNOLOGI MARA

HTF523: FOOD SCIENCE

Course Name (English)	FOOD SCIENCE APPROVED	
Course Code	HTF523	
MQF Credit	3	
Course Description	This subject will cover the basic structure and chemical properties of macronutrients and its water activity in food. The physical and chemical changes due to temperature, storage and processing of food will also be highlighted. The importance of food science in food preparation is emphasized in detail and for the food industry in general.	
Transferable Skills	Communication Presentation	
Teaching Methodologies	Lectures, Blended Learning, Presentation	
CLO	CLO1 Explain the concept of food quality attributes during preparation and storage. CLO2 Classify the mechanisms and effects of purchasing, storage, preparation and preservation methods on food quality. CLO3 Make an effective verbal presentation on the concept of food quality attributes.	
Pre-Requisite Courses	No course recommendations	
Reading List	Recommended Text	<ul style="list-style-type: none"> • Parker, R. 2003, <i>Introduction to Food Science</i>, New York: Thomson Learning Inc • Murano, P.S. 2003, <i>Understanding Food Science and Technology</i>, Belmont: Thomson Wadsworth. • Bennion, M. 2004, <i>The Science of Food.</i>, McMillan Pub. Co. • Simon Quellen Field, <i>Culinary Reactions</i>, Chicago Review Press [ISBN: 10: 156976706] • Margaret McWilliams, <i>Foods: Experimental Perspectives</i>, Prentice Hall [ISBN: 013707929X]
	Reference Book Resources	<ul style="list-style-type: none"> • Brown, A. 2004, <i>Understanding Food: Principles and Preparati</i>, 2 Ed., , Thomson Wardsworth [ISBN:]
Article/Paper List	This Course does not have any article/paper resources	
Other References	This Course does not have any other resources	