



UNIVERSITI TEKNOLOGI MARA

HTF579: EXPERIMENTAL PERSPECTIVE OF FOOD

Course Name (English)	EXPERIMENTAL PERSPECTIVE OF FOOD APPROVED				
Course Code	HTF579				
MQF Credit	4				
Course Description	This course consists of the study of basic structural properties of food with the effects from methods of manipulation and types of ingredients. The topics includes carbohydrate, proteins, fats and oils, colours, and the processes that influence its characteristics such as; caramellization of sugar, rancidity of fats and oil, denaturation of meat, poultry and fish, milk and egg products, and the dimensions in baking. Its application will be discussed and experimented through processes in the laboratory to identify the cause and effect of each ingredient towards the end food product. Students need to propose a new idea or alternative applications in developing food products and present a developed food product in an exhibition.				
Transferable Skills	Good time management Classify data Compare, inspect, or record facts Team player Organize/ manage projects Written communications				
Teaching Methodologies	Lectures, Discussion, Presentation				
CLO	CLO1 Discuss the concept of food science in order to develop food products. CLO2 Display the experiments of food according to food science principles. CLO3 Propose a new idea or alternative applications in developing food products. CLO4 Present a developed food product in an exhibition.				
Pre-Requisite Courses	No course recommendations				
Reading List	<table border="1"> <tr> <td>Recommended Text</td> <td>• McWilliams, M. 2012, <i>Food Experimental Perspectives</i>, 7 Ed., McMillan Publ. Co</td> </tr> <tr> <td>Reference Book Resources</td> <td> <ul style="list-style-type: none"> • MacFie, H. 2013, <i>Consumer-led food product development.</i>, Woodhead Publ. Co. • Brown, A. 2010, <i>Understanding Food: Principles and Preparation</i>, 4 Ed., Thomson Wardsworth. • Bennion, M. & Scheule, B. 2009, <i>Introductory Foods</i>, 13 Ed., Pearson Prentice Hall. • Lawless, H & Heymann, H. 2010, <i>Sensory Evaluation of Food: Principles and Practices.</i>, Springer. </td> </tr> </table>	Recommended Text	• McWilliams, M. 2012, <i>Food Experimental Perspectives</i> , 7 Ed., McMillan Publ. Co	Reference Book Resources	<ul style="list-style-type: none"> • MacFie, H. 2013, <i>Consumer-led food product development.</i>, Woodhead Publ. Co. • Brown, A. 2010, <i>Understanding Food: Principles and Preparation</i>, 4 Ed., Thomson Wardsworth. • Bennion, M. & Scheule, B. 2009, <i>Introductory Foods</i>, 13 Ed., Pearson Prentice Hall. • Lawless, H & Heymann, H. 2010, <i>Sensory Evaluation of Food: Principles and Practices.</i>, Springer.
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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				