Advanced Food Processing

FOOD4450 | 6 Units of Credit

Overview

This course consists of lectures and discussion groups covering advanced aspects of modern food processing and preservation. This includes food bulk and thermal properties, rheological properties and models of heat transfer (analytical, graphical and numerical methods, computer packages, microwave, infrared, and radio frequency irradiation), process modelling and control, dehydration, evaporation and distillation.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Undergraduate

Indicative contact hours
6

Timetable
Visit timetable website for details
Course Outline

To access course outline, please visit:

FOOD4450 Course Outline
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)

Pre-2019 Handbook Editions
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Authorised by Deputy Vice-Chancellor (Academic)
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