Overview

Food processing is introduced in a series of integrated labs and lectures covering the basics of food engineering: heat transfer and fluid flow. This includes heat and mass balances, heat and mass transfer, Fourier's equation, modes of heat transfer, heat exchangers, transient heat transfer and Heisler charts for cans, food properties, physical chemistry of phases in crystalline, steam and enthalpy, thermal death, sterility, Fo, Z and D values, retorting, lethality, texture of solids and liquids, product flow and pumping, non-Newtonian behaviour, esp. viscoelasticity, and intermediate moisture foods. Some example food operations are presented, including mixing powders and slurries, baking, frying, roasting, cooling, thawing, and freezing.
Faculty
Faculty of Engineering

School
School of Chemical Engineering

Study Level
Undergraduate

Offering Terms
Term 1

Campus
Kensington

Delivery Mode
Fully on-site

Indicative contact hours
6

Timetable
Visit timetable website for details
Conditions for Enrolment

Prerequisites: PHYS1111, MATH1031, MATH1041
Course Outline

To access course outline, please visit:

FOOD1360 Course Outline
Fees

Commonwealth Supported Students  $1191
Domestic Students  $5970
International Students  $5970

DISCLAIMER

Please note that the University reserves the right to vary student fees in line with relevant legislation. This fee information is provided as a guide and more specific information about fees, including fee policy, can be found on the fee website.

For advice about fees for courses with a fee displayed as "Not Applicable", including some Work Experience and UNSW Canberra at ADFA courses, please contact the relevant Faculty.

Where a Commonwealth Supported Students fee is displayed, it does not guarantee such places are available.
Pre-2019 Handbook Editions

Access past handbook editions (2018 and prior)
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Authorised by Deputy Vice-Chancellor (Academic)
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ABN: 57 195 873 179