

Introductory Short Course on Food Science & Technology

Overview

This short course aims to provide participants with an overview of food science & technology.

This workshop is targeted at participants who are interested to understand the science and technology to food processing and its commercial significance.

Course Structure & Content

Day & Time	Session	Facilitator
Day 1 9.00 – 10.30 am	Module 1 Mega Trends and Opportunities	Terence Tan
10.30 – 10.45 am	Tea Break	
10.45 – 12.15 pm	Module 2 Science of Food – Part One Provide an overview of food additives and their roles in processed foods.	Evelyn Ong
12.15 – 1.15 pm	Lunch	
1.15 – 2.45 pm	Module 3 Science of Food – Part Two Develop a better understanding of the interactions between the various components of food through examples.	Valerie Wong
2.45 – 3.00 pm	Tea Break	
3.00 – 4.30 pm	Module 4 Product Development Understand the new product development process and the techniques involved.	Dr Saw Lin Kiat
4.30 pm – 5.30pm	Class Activity	Tay Chiew Teck

Day 2 9.00 – 10.30 am	Module 5 Physico-chemical and sensory evaluation of foods Provide an overview of the basic qualitative and quantitative analytical methods used for the testing of food components using pH meter, moisture analyser, etc. Introduce the various sensory techniques such as difference tests, descriptive tests and consumer preference tests, what are the pros and cons to these tests, etc.	Ho Seeh Ming/ Chen Ying Jie
10.30 – 10.45 am	Tea Break	
10.45 -12.15 pm	Module 6 Food Packaging Understand the role of food packaging. Appreciate the significance of different packaging techniques for different foods and relate to shelf life of packaged foods.	Cindy Ang
12.15 – 1.15 pm	Lunch	
1.15 – 2.45 pm	Module 7 Science of Food Processing Understand the principle of food processing and food preservation techniques employed in the food industry including fermentation, heat treatment, dehydration, freezing, irradiation and preservatives. Appreciate the various preservation techniques and its effect on food quality.	Ruzaini Bin Hashwam/Lim Keng Guan
2.45 – 3.00 pm	Tea Break	
3.00 – 3.30 pm	Tour of the FIRC facilities <ul style="list-style-type: none"> - Pilot Plant - Pack Studio - Analytical Lab 	Tay Chiew Teck
3.30pm – 5.00 pm	Module 8 Food Quality System Provide an overview of the different food quality management systems.	Tay Chiew Teck
5.00pm – 5.30 pm	Question & Answer Session Post-Course Evaluation	Tay Chiew Teck