

MODUL	FOOD 2S.3	COURSE TITLE	Flavor chemistry and biochemistry		ECTS	4
FACULTY COORDINATOR		prof.dr hab. Z.Krejpcio	DEPARTMENT	Food Science and Nutrition		
TEACHER			prof.dr hab. H. Jeleń			
VOLUME (H)	20		PERSONAL WORK (H)	80		
LECTURE (H)	LAB (H)	PLACEMENT (H)	PROJECT (H)	OTHER MODALITIES (H)		
20			20			
EVALUATION			TEACHING METHODS			
EVALUATION MODALITIES			Multimedial lectures adressed to all participants, Project realized independently by each student Participation in discussions			
ORAL INDIVIDUAL REPORT						
WRITEN INDYVIDUAL REPORT		10%				
FINAL ORAL EXAM						
FINAL WRITTEN EXAM		90%				
COMMENTS OF EVALUATION						
SEMESTER (WINTER/SUMMER)			LANGUAGE			
SS			ENGLISH			
<b>OBJECTIVES</b>						
<p>The aim of the course is to familiarize student with flavor chemistry, flavor formation in food, biotechnology in flavor production</p> <p>The course is an addition to the food chemistry taught at food science departments and allow student to understand chemical and biochemical reactions behind flavor formation</p>						
<b>CONTENTS</b>						
<p>Lectures: 1) Introduction to flavor chemistry; 2) Flavor perception; 3) lipid derived flavor compounds; 4) aminoacids derived flavor compounds</p> <p>5) carbohydrates derived flavor compounds inc. Maillard reaction; 6) flavor of wine; 7) flavor of cheese; 8) flavor of bread; 9) legislative aspects of flavors; 10) production of flavors - traditional methods; 11) biotechnology in flavor production; 12) specificity of flavor analysis</p> <p>Project: done individually on the specific aspects in flavor chemistry, biochemistry</p>						

PRE-REQUIRES	fundamentals of chemistry and biochemistry
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