

FDE411 Food Technology

Department of Food Engineering – Complusory course

Credit: 3 ECTS: 3



Course Description: This course provides an in-depth exploration of food preservation and safety, focusing on extending the shelf life of foods without compromising quality or safety across the supply chain, from raw materials to consumer use. Students will learn about key practices in food manufacturing, including hygiene, quality control, and distribution techniques designed to meet industry standards. Students will gain essential knowledge in maintaining food integrity and safety through lectures, case studies, and practical applications.

Course Outcomes:

- Identify and apply techniques for extending the shelf life of various food products.
- Understand and implement good manufacturing practices (GMP) to ensure food safety.
- Evaluate and apply hygiene standards necessary for food quality and consumer safety.
- Analyze the role of distribution practices in maintaining food safety along the supply chain.
- Recognize and manage risks associated with food contamination and deterioration.
- Develop solutions to address safety issues in the supply chain from production to distribution.