SPRING 2016
SHORT COURSE:

Introduction to Food Chemistry

Offered:
March 1-3, 2016

Location:
Continuing Education & Conference Center
University of Minnesota
St. Paul Campus
1890 Buford Ave.
St. Paul, MN 55108
RM: 77

Cost:
Register on or before Feb 15, $850
($950 after Feb 15)

This course is intended to be an introduction to food chemistry for those who are working in any aspect of the food industry but have not had formal training in food chemistry. We will cover basic food chemistry principles and other topics such as the functionality of food ingredients in product development, manufacturing and storage; functional foods or food ingredients; and the primary reactions in foods that lead to changes in functional, nutritional and flavor qualities during processing and storage.

For further information & registration, visit:
https://fscn.cfans.umn.edu/research-services/short-courses/intro-food-chemistry