

# CHEM4043: FOOD CHEMISTRY

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## Effective Term

Semester A 2022/23

## Part I Course Overview

### Course Title

Food Chemistry

### Subject Code

CHEM - Chemistry

### Course Number

4043

### Academic Unit

Chemistry (CHEM)

### College/School

College of Science (SI)

### Course Duration

One Semester

### Credit Units

3

### Level

B1, B2, B3, B4 - Bachelor's Degree

### Medium of Instruction

English

### Medium of Assessment

English

### Prerequisites

CHEM2003/BCH2003 Biochemistry or  
CHEM2007/BCH2007 Principles of Organic Chemistry

### Precursors

Nil

### Equivalent Courses

BCH4043 Food Chemistry

### Exclusive Courses

Nil

## Part II Course Details

### Abstract

This course in Food Chemistry will enable students to develop their knowledge and capability in dealing with the chemical nature of foods. Students will develop their understanding in the effect of chemical and biochemical reactions on the quality and safety of food. They will also identify and analyse the physico-chemical properties of foods and the origin of off-flavors in foods with respect to chemical changes in natural food constituents (oxidation, lipolysis, and browning). They will also apply various techniques to solve problems in situations encountered during storage of food.

### Course Intended Learning Outcomes (CILOs)

CILOs		Weighting (if app.)	DEC-A1	DEC-A2	DEC-A3
1	Explain the chemical nature of foods and their major components (carbohydrates, lipids and proteins).		x	x	
2	Analyse the chemical and biochemical properties of foods.		x	x	x
3	Design protocols to use various techniques in analysing food samples.		x	x	x
4	Determine the deteriorative chemical and biochemical reactions, and their chemical kinetics in food handling, processing and storage.		x	x	
5	Evaluate the role and the functionalities of the chemical additives to foods, and each ingredient listed on a food label.		x	x	

#### A1: Attitude

Develop an attitude of discovery/innovation/creativity, as demonstrated by students possessing a strong sense of curiosity, asking questions actively, challenging assumptions or engaging in inquiry together with teachers.

#### A2: Ability

Develop the ability/skill needed to discover/innovate/create, as demonstrated by students possessing critical thinking skills to assess ideas, acquiring research skills, synthesizing knowledge across disciplines or applying academic knowledge to real-life problems.

#### A3: Accomplishments

Demonstrate accomplishment of discovery/innovation/creativity through producing /constructing creative works/new artefacts, effective solutions to real-life problems or new processes.

### Teaching and Learning Activities (TLAs)

TLAs	Brief Description	CILO No.	Hours/week (if applicable)
1	Lectures and group activities	Lectures followed by small group activities will introduce the chemical nature of foods and the major components (carbohydrates, lipids and proteins).	1

2	Lectures, case studies and assignments	Lectures followed by case studies and assignments will enable students to analyse the chemical and biochemical properties of foods.	2	
3	Case studies	Through case studies, students will design and discuss the various spectroscopic techniques and methods that are employed for food analysis.	3	
4	Case studies, discussion, and group projects	Through case studies, discussion, group projects and oral presentations, students will critically evaluate the deteriorative mechanisms in food handling, processing and storage.	4	
5	Case studies, group projects and presentations	Students will examine the role of chemical additives to foods and their functionalities critically through case studies, group projects and presentations.	5	

**Assessment Tasks / Activities (ATs)**

ATs	CILO No.	Weighting (%)	Remarks (e.g. Parameter for GenAI use)
1	Tutorial Assignments	2	5
2	Quizzes / Assignments / Discussion	1, 3, 4, 5	35

**Continuous Assessment (%)**

40

**Examination (%)**

60

**Examination Duration (Hours)**

3

**Additional Information for ATs**

Starting from Semester A, 2015-16, students must satisfy the following minimum passing requirement for courses offered by CHEM:

“A minimum of 40% in both coursework and examination components.”

**Assessment Rubrics (AR)****Assessment Task**

Tutorial Assignments

**Criterion**

Ability to understand and apply scientific knowledge in food chemistry

**Excellent (A+, A, A-)**

High

**Good (B+, B, B-)**

Significant

**Fair (C+, C, C-)**

Moderate

**Marginal (D)**

Basic

**Failure (F)**

Not even reaching marginal levels

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**Assessment Task**

Quizzes / Assignments / Discussion

**Criterion**

1. Ability to analyse difficulties or problems in food processing and storage;
2. Ability to apply scientific knowledge in food chemistry to tackle challenges in the food related processes

**Excellent (A+, A, A-)**

High

**Good (B+, B, B-)**

Significant

**Fair (C+, C, C-)**

Moderate

**Marginal (D)**

Basic

**Failure (F)**

Not even reaching marginal levels

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**Assessment Task**

Examination

**Criterion**

1. Ability to explain in detail the chemical changes in food under different conditions and in various food processing;
2. Ability to explain the functional properties of different food components and ingredients;
3. Ability to propose solutions to tackle challenges in the food related processes based on the scientific knowledge in food chemistry.

**Excellent (A+, A, A-)**

High

**Good (B+, B, B-)**

Significant

**Fair (C+, C, C-)**

Moderate

**Marginal (D)**

Basic

**Failure (F)**

Not even reaching marginal levels

## Part III Other Information

**Keyword Syllabus**

- Introduction to Food Chemistry
- Water and its physico-chemical characteristics
- Carbohydrate components in food
- Chemistry of lipids in relation to lipid characteristics, emulsions and gels
- Protein structure in relation to food characteristics and nutritional value
- Chemical and biochemical properties of foods
- Chemical food additives and their functionalities in food processing
- Analysis of foods

**Reading List****Compulsory Readings**

Title	
1	Nil

**Additional Readings**

Title	
1	Food Chemistry, 3rd Edition, O. R. Fennema Ed., Marcel Dekker, Inc., New York, 1996.
2	Food Chemistry, 3rd Edition, H.-D. Beliz, W. Grosch and P. Schieberle Eds., Springer, Berlin; New York, 2004.
3	Online Resources: N.A.