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## CHEMISTRY OF THERMAL PROCESSING OF FOODS

The course uses food and thermal processing to elucidate fundamental principles in chemistry. When one throws some raw food into a frying pan, it is a chemistry experiment. This course is designed as an examination of thermal processing from a chemical perspective. Food is an important part of any celebration in all nations of the world, regardless of culture or religion. It unites and strengthens community bonds and helps to maintain a common identity among a group of people. Using a variety of foods (breads, steaks, jams, noodles, chocolate, and candy), chemical and biochemical reactions taking place in cooking will be described, such as Maillard reaction, caramelization, gelation, gelatinization, denaturation, and crystallization. Understanding the underlying chemistry may lead to some practical and creative ways to food design.

WYKŁADY: 14 – 18.10.2019

SEMINARIA: 21 – 25.10.2019

Termin	Dzień tygodnia	Godzina	Miejsce
14.10.2019	Poniedziałek	11.15 – 14.00	Minicentrum Konferencyjne WCH
15.10.2019	Wtorek	11.15 – 14.00	Minicentrum Konferencyjne WCH
16.10.2019	Środa	11.15 – 14.00	Minicentrum Konferencyjne WCH
17.10.2019	Czwartek	11.15 – 14.00	Minicentrum Konferencyjne WCH
18.10.2019	Piątek	11.15 – 14.00	Minicentrum Konferencyjne WCH
21 – 25.10.2019 /seminaria/	Poniedziałek - Piątek	11.15 – 14.00	Minicentrum Konferencyjne WCH