

FST 201 Introduction to Food Technology Sciences(2 Units)

P1, L2, T 0=2

Definition and scope of food science and technology. Food distribution and marketing. Food and its functions. Food poisoning and its prevention. Principles of food processing and spoilage of foods, other post harvest changes in food. Contamination of foods from natural sources. Composition and structures of Nigerian/ West African food; factors contributing to texture, colour, aroma and flavor of food. Cost; traditional and ethnic influence of food preparation and consumption pattern.