

CHM 402 Food and Pharmaceutical Chemistry 2 + 1 +0 (3 Credits)

Occurrence, structure and functions of carbohydrates, protein, fats and oils, physical and chemical properties. Starch behaviour during baking and staling of bread. Glucose syrup chemistry of enzymatic and non-enzymatic products. Chemistry of fermentation process in the food industry. Effect of enzymes in food. Enzymatic and non-enzymatic browning.

Classification of the various types of drugs, chemistry and properties of some drugs. Production of selected drugs from natural and synthetic sources