

COLLEGE OF CHEMISTRY COURSE GUIDE (../INDEX.HTML)

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NST 108A - INTRODUCTION AND APPLICATION OF FOOD SCIENCE (3 UNITS)

(Taken from the UC Berkeley Course Guide (<http://guide.berkeley.edu>))

COURSE OVERVIEW

SUMMARY

Evaluation of the chemical, physical, functional, and nutritional properties of foods. Emphasis on how these properties, and preparation, processing, and storage, influence quality characteristics of food products.

PREREQUISITES

MCB 102 (mcb102.html) (may be taken concurrently) or consent of instructor

Fall only

WORKLOAD

TIME COMMITMENT

3 hours of lecture per week.

UC Berkeley Course Guide (<http://guide.berkeley.edu>)

COLLEGE OF CHEMISTRY PEER SERVICES

Made by Angela Lee, c/o 2019



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