

Course No.
课程中文名称: 农产品贮藏专题
Course title in English : Seminar of Agricultural Products Storage
Credit hour: 2
<p>Course description (including course content and required skills):</p> <p>This course is mainly about the control technology of post-harvest diseases of fruits and vegetables (Biological control technology, physical control technology, etc.), new technologies for post-harvest senescence control of fruits and vegetables (heat treatment, new air conditioning technology, etc.), and new technologies for commercial processing of fruits and vegetables, with the students' discussion of the related topics. Through the study of this course, students will master the development of new technology of post-harvest storage of fruits and vegetables, thus understand the forefront progress of research.</p>
Credit hour: 36 class hours
Prerequisite courses: Principle and technology of food storage; Food Chemistry; Food Microorganism
<p>Testing methods: Usual Performance+ Final Paper</p> <p>Course grade: daily achievement (30%) + Final course paper (70%)</p>
Textbook : postharvest biology and technology
Lecturer : Kaifang Zeng