

Southwest University

Graduate Course Syllabus

Course Unit: School of Food Science

Course No.	1108320059	Course	Food Additives								
Course category (√)	Compulsory courses () Elective courses (√)	Credit hour	2	Total class hours	40	Lecture hours	27	Discussion Hours	13	Experiment hours	0
Lecturer	Zhao Guohua	Job title Degree	Professor Doctor degree			Specialties	Food Chemistry and Nutrition				
Range of application by majors: Food science, agricultural products processing and storage engineering, food, oil and protein engineering, aquatic products processing											
Prerequisites: Advanced Food Chemistry, Food Microbiology											
Teaching objectives and requirements:											
Objective: Students should master the use principal and manufacturing & application of food additives through the course study, and understand the current development frontier of domestic and foreign food additives.											
Requirements:											
<ol style="list-style-type: none"> 1. master the basic principles of food emulsifier and its important role in food; 2. master the basic principles & safety of food preservatives and the new preservative research; 3. grasp the relationship between food additives and food processing, as well as control use. 4. understand the research progress of modern food additives. 											
Teaching methods and test methods (it should be conducive to cultivate graduates' innovative thinking and innovation ability):											
<ol style="list-style-type: none"> 1. teaching: the basic principles of food emulsifier and its important role in food; food preservatives' basic principles, safety and new preservative research etc.. 2. discussion: the relationship between food additives and food processing and control use, the research progress of modern food additives. 3. test methods: writing papers. 											

Course content and course hours allocation

1. master the basic principles of food emulsifier and its important role in food; (18 hours, teaching in class)
2. master the basic principles & safety of food preservatives and the new preservative research; (9 hours, teaching in class)
3. grasp the relationship between food additives and food processing, as well as control use. (9 hours, discussion)
4. understand the research progress of modern food additives. (4 hours, discussion)

(Please add more pages if this page is insufficient)

The Catalog for main reference book (periodicals):

S.N.	Author	Books and Periodicals' name	Press
1	Hao Liping etc.	Food additives	China Agricultural University Press
2	Liu Cheng etc.	Food additives' use	Beijing University of Technology Press
3	Li Xueguang	Surface active agent Chemistry and Its Application in Agriculture	Southwest Normal University Press
4	Xu Yanli	The function of the surface-active agent	Chemical Industry Press

Review Comments of School (Institute, Center):

Signature (Date)

Review Comments of Student Committee:

Signature (Date)

Review Comments of Graduate School

Signature (Date)

