

**Code: 1707 Introduction to Food Engineering****Degree:** 1<sup>st</sup> cycle – Food Science and Engineering**Curricular Year:** 1<sup>st</sup>**Semester Course:** 2<sup>nd</sup>**Credits:** 6 ECTS**Compulsory****Language:** Portuguese/English**Responsible:** Maria Helena Guimarães de Almeida**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4030>**1. Contact hours:****Lecture/Practicals 70 Others 14 Total 84****2. Objectives:**

The main objective is to introduce the students to food engineering and agri-food context. Namely:

- 1 - To perceive what it is food engineering and the related activities
- 2 - To analyze and to contact with several cases related with food engineering
- 3 - To improve skills that will be necessary for the course.

**3. Programme:****Food and food engineering**

1. What it is food engineering?
2. The food engineer in the first person
3. Food and foods
4. Food History
5. Food in modern society

**From the farm to the consumer. Case Studies**

1. Agriculture and food production
2. Food industry
3. Food quality and safety

**Improvement of skills that will be necessary for the course. Applications**

1. To organize, to write and to present bibliographic reviews and reports.
2. Inquiries into food habits. Data analysis

**4. Bibliography:****Main Bibliography**

Specific secondary data and practical exercises taking into account the course objectives and the programme contents

**Other Bibliography**

- Flandrín, J-L; Montanari M. (1998 e 2001), História da Alimentação, vol. I e II, Terramar, Lisboa .
- INE (2007) - Portugal agrícola 1980-2006, In: [http://ine-ine04.ine.pt/ine/acess/pub\\_detalhe.jsp?boui\\_aux=7479564](http://ine-ine04.ine.pt/ine/acess/pub_detalhe.jsp?boui_aux=7479564)
- Silva, G. P. (2004), A fileira agroalimentar portuguesa, Dep. Prospectiva e Planeamento, Lisboa
- Madeira, A.C. & Abreu, M.M. (2004) - Comunicar em Ciência. Como Redigir e Apresentar Trabalhos Científicos, Lisboa, Escolar Editora, 155pp.

**5. Assessment:**

Practical exercises - 40%

Final Examination – 60%

**6. Estimated Workload:**

168

Hours

**7. Last Update:**

12/7/2010