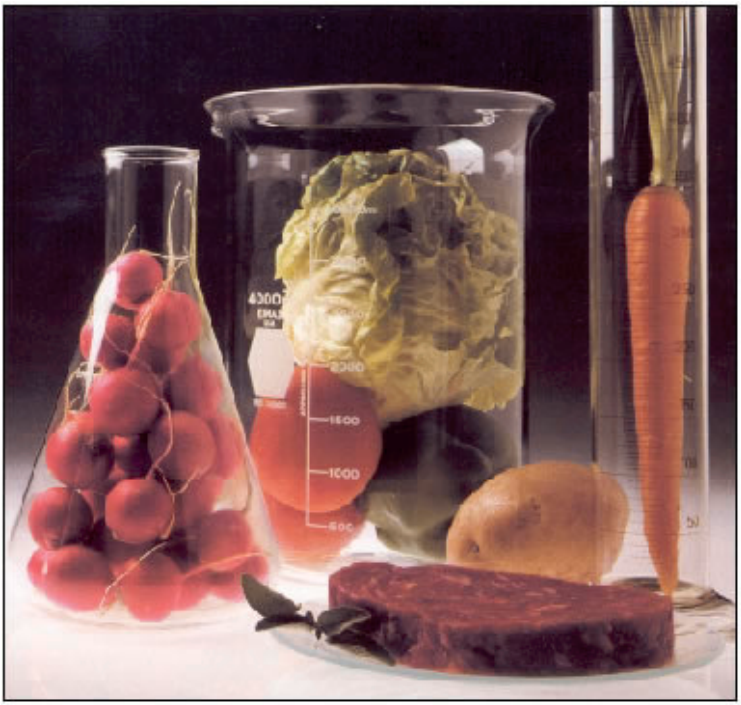
Selected Articles in Food Science & Technology for College Graduate Students

Perkins Muredzi



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Epigraph

"If you are planning for a year, sow rice;
if you are planning for a decade, plant trees;
if you are planning for a lifetime, educate people."

Chinese Proverb

Dedicated to Mrs Dorothy Stembile Muredzi,
Sean Muredzi, Sheldean Muredzi

and

In loving memory of
Callisto Wunganayi Temba, Anastasia Rudo Bwanya,
and John Tanjani

Preface

Food Science represents the application of the basic sciences, biotechnology, and engineering to the production, processing, packaging, distribution, and evaluation of foods. Food science and food technology complement production agriculture by developing methods that minimize waste and improve the quality, utility, safety, attractiveness, and shelf life of foods. Food scientists strive to improve the efficiency of food processing while ensuring high quality, nutritious, safe, and convenient food products. To this end, they employ the principles of chemistry, physics, biochemistry, microbiology, engineering, nutrition, and management in an integrated manner. Food scientists require specialized education and technical training.

Advanced studies in food science and technology taken by graduate students provide a broader, more varied education than is possible in the other study programmes. Graduate students are more often expected to take courses in food chemistry, food engineering and processing, food microbiology, nutrition, and food marketing as well as in the supporting disciplines and commodity areas in their special interests. Graduate students therefore require exposure to information regards immerging and critical topics in the various areas offered in their studies. To complement taught courses some programmes offer seminars on advanced topics or food research areas. This collection of articles serves to give the graduate student a varied portfolio of articles as reference material for the various disciplines of food science and technology under study thus enriching knowledge in selected critical topics.

Acknowledgement

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