Chef investigador

*Libros*

*Elementary Food Science*. Ernest Vieira

*Understanding Food Science* and Technology. Peter Murano

**Foundations in Food Science**

* Comprehensive 3-day/6-week distance learning workshop
* Meats and proteins
* Lipids
* Carbohydrates
* Food additives
* Gums and emulsifiers
* Interactions within the food / food system

**Food Safety, Regulations, Packaging, and Sensory Evaluation**

* Comprehensive 3-day/6-week distance learning workshop
* Hazard Analysis Critical Control Points (HACCP): Good manufacturing practices, pathogens, food safety, irradiation and more
* Government food regulations
* Packaging and shelf life: materials, modified atmosphere packaging, microwaving and more

Sensory test methods: taste and smell, types of testing and practical applications of sensory evaluation

**Basics of Food Processing and Food Systems**

* Comprehensive 3-day/6-week distance learning workshop
* Low fat/low sugar and high fat systems
* Freezing, dehydration, roasting, baking and frying
* Aseptic processing, sous vide, cook-chill and Retorting
* Modified/controlled atmosphere packaging and microwave processing

**Development of Food Systems and Commercialization\*\***

* Comprehensive 3-day workshop
* Product development
* Flavor technology
* Developing food systems
* Benchtop evaluation
* Scale-up issues from pilot to production
* Mystery basket