# Course Outline of Graduate Institute of Food Science and Technology

<table>
<thead>
<tr>
<th>Title: Physical Properties of Foods</th>
<th>Serial Number: 641 M2110</th>
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<tbody>
<tr>
<td>Instructor: Hsu, Shun-Yao.</td>
<td>Phone extension: 6-4125</td>
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<tr>
<td>Credit: 2</td>
<td>Required/Elective: Elective</td>
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<tr>
<td>Semester: Spring</td>
<td>Prerequisite: none</td>
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<tr>
<td>Hours per week: 2</td>
<td>Lecture: 75%, Practice/Lab: 0%, Discussion/Report: 25 %</td>
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<tr>
<td>Time: Thur. 7-8</td>
<td>Classroom: Room222, Food Sci. &amp; Technol. Building</td>
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<td>Max. students allowed: 30</td>
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<td>Course Website: <a href="http://ccms.ntu.edu.tw/~gifshsu/">http://ccms.ntu.edu.tw/~gifshsu/</a></td>
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### Course Description

This course contains the following topics: (1). Importance, (2). Water activities, (3). Physical characteristics, (4). Rheological properties, (5). Literature search and term projects. Annual Taipei Computer Show.

A tentative course outline is following:

1. Introduction (2 hrs)
2. Importance (2 hrs)
3. Water activity (4 hrs)
4. Physical characteristics (4 hrs)
5. Rheological properties (4 hrs)
6. Mid-term Exam. (2 hrs)
7. Rheological properties (8 hrs)
8. Term-projects (6 hrs)

### Course Objective

The objectives of this course are to help students familiar with physical properties of food and agricultural materials and to prepare them for conducting related researches.

### Course requirement

Class participation, extended readings, topic discussion and a term-paper are required in the class. The term-paper shall be accomplished through topic selection, literature searching, outline preparation and oral presentation.

### Major References

4. Journals: J. of Food Engineering, J. of Food Science, Food Technology, etc.

### Evaluation

Mid-tem 30%, Term-paper and presentation 70%

### Office Hours

2:20~4:20 pm, Friday

### Remarks