

COURSE SYLLABUS

1. **Name of Course:**
Food Products Development
2. **Course Code:**
ICFS 371
3. **Number of Credits: 4 (Lecture/lab) (4/0)**

4. **Prerequisites:**
ICFS 316, ICSC 303

5. **Type of Course:**
Elective

6. **Semester / Academic Year:**
Term 1/2003

7. **Course Description:**
Principles and steps used in a new product-developing process; formulation, lab-scale production, quality control, and commercial feasibility study.

8. **Course Objectives:**
 1. To understand and gain experience in the process of food product development
 2. To gain knowledge in food product ingredient technology.
 3. To be able to prepare a prototype for a new food product.
 4. To be able to identify challenges involved in the development of a new food product and how to find solutions.
 5. To understand techniques and knowledge related to the consumer product in development.
 6. To develop critical thinking skills related to food products.

9. Course Outline

Week	Topics			Instructor	
	Lecture/Seminar	Hour	Lab		Hour
1	Introduction and overview	2			Ms. Valeeratana Sinsawasdi
2	Phases in new food product development, product management and planning.	4			Ms. Valeeratana Sinsawasdi
3	Generation of new product ideas, Product concepts, Product design.	4			Ms. Valeeratana Sinsawasdi
4	Ingredients technology – carbohydrates, proteins, fat	4			Ms. Valeeratana Sinsawasdi
5	Ingredients technology – stabilizers, flavors, colorants.	4			Ms. Valeeratana Sinsawasdi
5	Midterm Exam	2			
6	Prototype development	4			Ms. Valeeratana Sinsawasdi
7	Sensory evaluation of products	4			Ms. Valeeratana Sinsawasdi
8	Process development	4			Ms. Valeeratana Sinsawasdi
9	Consumer testing, test market strategy	4			Ms. Valeeratana Sinsawasdi
10	Shelf-life study, integration of R&D specification, manufacturing	4			Ms. Valeeratana Sinsawasdi
11	Product roll-out, presentation of products development.	4			Ms. Valeeratana Sinsawasdi
	Total	44			

10. Teaching Methods:

1. lectures
2. discussion
3. journal

11. Teaching Media:

1. Powerpoint presentation
2. handouts
3. videos

12. Course Achievement:

Assesment made from the set-forward criteria: students who receive 90% and up will receive a Grade A.

13. Course Evaluation:

Mid-term exam	25%
Quizzes	20%
Attendance	10%
Journals	10%
Lab reports	10%
Final exam	25%

14. References:

1. Earle, M., Earle, R., and Anderson, A. 2001. Food Product Development. CRC Press.
2. Grap, E., Saguy, and Graf, E. 1991. Food Product Development: From Concept to the Marketplace. Kluwer Academic Publishers

15. Course Coordinator:

Ms. Valeeratana Sinsawasdi