

# **FOOD CHEMISTRY**

Semester Genap 2010/2011

# Objectives

This subject is designed to provide the foundations of food chemistry. After completion, students will be able to:

- describe the structure, composition, nutritional and functional properties of food components
- identify the influence of storage and processing on the properties of food and its components
- identify essential nutritional requirements for health

# What is food chemistry?

- Food chemistry deals with the composition and properties of food and the chemical changes it undergoes during handling, processing and storage.
- Food chemistry is intimately related to chemistry, biochemistry, physiological chemistry, botany, zoology and molecular biology.

# Syllabi of Food Chemistry

1.	Introduction	Inne
2.	Enzyme	Inne
3.	Vitamin 1	Inne
4.	Vitamin 2	Inne
5.	Pigment	Inne
6.	Mineral	Inne
7.	Interesting food additives	Inne
8.	Ice and Water	Ita
9.	Carbohydrates 1	Ita
10.	Lipids 1	Ita
11.	Lipids 2	Ita
12.	Amino acid – protein 1	Ita
13.	Amino acid – protein 2	Ita
14.	Flavor	Ita

# References

- Fennema, O.W. (1985). Food Chemistry.
- Fox, P.F. (1996). Food Enzymology.
- Lewis, R.J. (1997). Food Additives Handbook.
- Potter, N.N. & J.H. Hotchkiss. (1996). Food Science.
- Winarno, F.G. (1996). Kimia Pangan dan Gizi.

# Evaluasi

- UTS: 35%
- UAS: 35%
- Presentasi: 15%
- Paper assignment: 15%

# GROUP TASK

- Pagi 60 mhsw & Siang 57 mhsw @5 org (24 grup)
- *Paper* & presentasi sesuai materi perkuliahan hari terkait, dibatasi dosen pengampu (Ibu Inneke/Ita)
- *Outline* untuk *paper* & presentasi – suatu komponen bahan pangan: Definisi, karakteristik, struktur kimiawi, sumber bahan pangan, pengaruh penyimpanan dan beberapa perlakuan pengolahan pangan terhadap komponen tersebut, pustaka (min. dua *handbook/textbook* dan dua jurnal ilmiah)

# Paper Assignment

- Dikerjakan secara kelompok.
- Panjang tulisan maksimal 6 lembar (tidak termasuk cover) – font 12 Times New Roman atau sejenis, spasi 1,5 dan diberi nomor halaman, serta diprint pada kertas A4 dengan margin 3 cm untuk semua tepi.
- Isi paper (lihat point – point isi untuk tugas presentasi)
- Mencantumkan sitasi dalam teks.
- Ada daftar pustaka pada bagian paling belakang, 1 SPASI
- Dikumpulkan pada di kelas saat membahas topik terkait (setelah presentasi)

# Cover

Tugas Kimia Pangan (font 14)  
Judul (font 16)

Nama Penulis (font 14)  
NIM (font 14)

Logo

Program Studi Teknologi Pangan (font 14)  
Unika Soegijapranata (font 14)  
2011 (font 14)