

Biotechnology in Milk Products
乳製品のバイオテクノロジー
(国立台湾大学)

Course	Biotechnology in Milk Products
Course No.	01ER435
Credits	2 credits
Grade	MING JU CHEN
Timetable	Spring AB
Instructor	Ming-Ju Chen
Course Overview	This course focuses on biotechnologies used in milk products. We will introduce nutrients and additives in milk products, as well as functional foods and nutraceutical derived from milk products. We also introduce food safety issues related to milk products.
Remarks	Conducted in English at National Taiwan University
Course Type	Lecture
Link between Course Objectives and Activities	Students will study food technologies through understanding biotechnologies in milk products.
Academic Goal	<ul style="list-style-type: none"> - To be able to explain the biotechnologies used in milk products - To be able to explain the functional foods and nutraceutical of milk products - To be able to explain food safety issues in milk products
Course Schedule	<ol style="list-style-type: none"> 1. Introduction 2. The food safety risk assessment of GM animal 3. Social impact of GM food 4. Design milk 5. Chymosin 6. Accelerate chesse ripening 7. Lactofarrin 8. Genetic engineering milk 9. Functional foods and nutraceutical I 10. Functional foods and nutraceutical II 11. Functional foods and nutraceutical III 12. Immobilization 13. Biosensor 14. Field work 15. Regulation 16. omics
Course Prerequisites and Advisories	
Grading Philosophy (Percentage/ Criteria/ Methodology)	Participation (30%), Final report (70%)
Self-Directed Learning Other Than Coursework	Read materials introduced in class
Textbooks, References and Supplementary Materials	To be introduced in class
Office Hours	Ming-Ju Chen Appointment only
Other (i.e. Expectations on Classroom, Conduct and Decorum etc.)	

Related Courses	
Keywords	Milk, biotechnology, functional food, nutraceutical