**Course Title:** Advanced Food Processing  
**Instructor:** Yuji MIYAGUCHI, Akihiro NAKAMURA  
**Code:** MA052200  
**Semester:** 1st (April-)  
**Credit(s):** 1  
**Day/Period:** Fri, 3  
**Description Code:** A-AGC-512  

**Outline:** We eat various kinds of animal and agricultural products every day. Main animal products include milk, egg, and meat. Wheat and soybean are known as main agricultural products. The lecture will concentrate on some processing techniques for food preservation such as bacterial inhibition and antioxidation.

**Keywords:** antioxidation, bacterial inhibition, egg, food processing, meat, milk, soybean, wheat

**Goals:** The educational objective of the class is to understand the qualities of food materials from animals and plants and to explain the significance of food processing.  
Diploma Policy: Academic and research skills in the special field

**Course Plan:**
1. Guidance of this class using syllabus and introduction to animal products (Miyaguchi)  
2. Processing of muscle products (Miyaguchi)  
3. Processing of dairy products (Miyaguchi)  
4. Processing of egg products (Miyaguchi)  
5. Introduction to agricultural products (Nakamura)  
6. Processing of wheat products (Nakamura)  
7. Processing of soybean products (Nakamura)  
8. Presentation on food processing (Miyaguchi, Nakamura)

**Advice for Preview and Review:** It is important to review your learning on each class. If you have anything you cannot understand, please ask the instructor.

**Prerequisite:**
1. It is preferable to prepare next class using some books on food science and food processing as references.  
2. If you want to use office hours, please confirm a reservation by email previously.

**Grading Criteria:** Positive stance toward each lecture such as discussion and presentation (50%), a reporting assignment (50%)

**Texts/References:**