NUS-FST Short course on Food Hydrocolloids: 24 July to 26 July 2007

Duration: 3 days
Venue: LT 20, Science Drive 4, NUS
Trainer: Professor Amos Nussinovitch
Invited speaker: A/P Stefan Kasapis

Course aims:
The food industry has seen a large increase in the use of hydrocolloids in recent years. Even though they are often present only at concentrations of less than 1%, they can have a significant influence on the textural and organoleptic properties in food products. Today the world hydrocolloids market is valued at around $4.4 billion p.a. with a total volume of about 260,000 tones. With such growing demand, an intensive course on Food Hydrocolloids is initiated to provide greater understanding and an up-to-date appreciation of the development and application of Hydrocolloids in food industries.

Who should attend?
The FST-NUS short course is specially designed for industrially-relevant training and technical skill upgrading. It is suitable for R&D personnel, application technologists, QC specialists or those who wish to acquire a pragmatic knowledge and understand the application of food hydrocolloid technology.

Course outline
The 3 days intensive course will review the chemistry principles, properties, utility of food grade hydrocolloids and their functional applicability in new product development. Theoretical knowledge and hands on sessions on texturized fruits, polymeric beads, food coating, and textural properties of gels will be introduced in this course.

In addition to the formal program, you will have an ample time to discuss your technical problems or interests with our experts. This is a good opportunity to catch the insight and ideas to bring your products to the next level.

Course fees:
$380 course fee and $19 GST, Total: $399
Payment mode: by cheque and made payable to “National University of Singapore”
Closing Date: cheque and registration slip should reach FST by 25 June 2007

Enquiry line: 65168990, email: chmleecl@nus.edu.sg

Registration Slip for Food Hydrocolloid Short course 2007

Name: Job Title:

Company:

Contact/Tel: HP: Email:

Please send the cheque and registration slip to
Food Science and Technology Programme
C/o Chemistry Department
S3-level 6, Science Drive 4
National University of Singapore  Singapore 117543
Programme

Day 1 : Tuesday 24/7/07

9.00am: Welcome to the programme by academic organizer, A/P Stefan Kasapis
9.05am: Introduction to the course by Prof Amos Nussinovitch
9.15am: Water soluble polymer applications in foods I (1.15 hours)
10.30am: Tea break
11.00am: Water soluble polymer applications in foods II (1.0 hours)
12.00pm: Lunch
1.00pm: Technology of texturized fruits (1.5) hours
2.30pm: Tea break
2.45pm: Lab 1
Preparation of texturized fruits (2.5 hours)
5.15pm: Class end

Day 2 : Wednesday 25/7/07

9.00am: Agar and alginates I (1.5hrs)
10.30am: Tea break
11.00am: Agar and alginates I (1.0hrs)
12.00pm: Lunch
1.00pm: Polymeric beads, their production and utilization (1.5 hours).
2.30pm: Tea break
2.45pm: Lab 2 (2.5)
Preparation of polymeric beads
Diffusion of acids into gels
5.15pm: Class end

Day 3 : Thursday 26/7/07

9.00am: Sensory properties in Food Hydrocolloids by Stefan Kasapis (1.5 hours)
10.30am: Tea break
10.45am: Texture and Coating of foods (2 hours)
12.45pm: Lunch
1.30pm: Practical 3 (2.5 hours)
Preparation of cold set alginate gel/coating of food products and texture of different gels
4.00pm: Tea break
4.15pm: Course summary, Q&A
5.00pm Course closing speech by FST Director A/P Zhou Weibiao
Certificate presentation

End of the Course
Trainer Background

Prof. Amos Nussinovitch

The Hebrew University of Jerusalem, Israel

Nussinovitch studied chemistry at the University of Tel Aviv, for his B.Sc as well as food engineering and biotechnology for his B.Sc., M.Sc. and D.Sc. degrees at the Technion-Israel Institute of Technology. He has worked as an engineer in several companies and has been involved in several research and development projects, in both the United States and Israel, dealing in particular with the physical properties of liquids, semi-solids, solids and powders. Nussinovitch has also spent three years at the University of Massachusetts, Amherst working as a member of three different research groups. Currently, Prof. Nussinovitch is at the Biochemistry and Food Science Department at the Faculty of Agricultural, Food and Environmental Quality Sciences of the Hebrew University of Jerusalem. He is the leader of a large group of researchers working on theoretical and practical aspects of hydrocolloids, including: coating of cells and foods, hydrocolloid glues, hydrocolloid cellular solids and water-soluble polymer uses in foods, cosmetics, medicine, biotechnology and agriculture. He is the sole author of two books: Hydrocolloid Applications, Gum Technology in the Food and Other Industries and Water-Soluble Polymer Applications in Foods. He has written more than 120 papers on hydrocolloids and the physical properties of foods and has about 30 patent applications. Moreover, Prof. Nussinovitch has been invited to speak and attend many conferences, and is an esteemed lecturer of physical properties of foods, food processing and water soluble polymer applications in foods, at the Hebrew University and around the world.

Invited Speaker: Assoc Prof. Stefan Kasapis

National University of Singapore

Background: available at http://www.fst.nus.edu.sg/research/KasapisS.htm