**食品检验与分析（20.047.0.1 ）**

食品检验与分析是研究各类食品组成成分的检测方法及其理论，进而评定食品品质的一门应用性学科。其任务是运用物理、化学、生物化学、仪器分析等学科的基本理论与技术，对食品物料（原料、半成品、成品等）的质量进行分析、检测与评价。该学科应用的技术与方法较多、探讨的内容丰富，涉及多种学科。一般按照检测技术的方法属性分为食品感官评定、食品理化分析与检验、微生物学分析与检验。本课程只限于食品营养和食品卫生相关的食品理化分析与检验，重点阐述其基本概念、基本原理和基本技术方法的实际应用。

本课程作为营养学与卫生专业本科生的专业必修课，使学生通过本课程的学习，将所学的分析检测方法与技术知识应用于营养学与卫生学研究及应用，培养学生实际动手操作与解决问题的能力，有助于提高科研水平。

1. Food Analysis and Inspection>

Course introduction

This course is an applied subject that studies the detection methods and principles on a variety of food

compositions, which contributes to further evaluation of food quality. Its task is to analyze, determine and evaluate the qualities of food materials (including raw materials, semi-finished products, finished products, etc) with the applications of fundamentals in physics, chemistry, biochemistry, instrumental analysis and other subjects. Based on detection methods and their attributes, this subject is generally composed of food sensory evaluation, food physiochemical analysis and microbiological analysis due to its diversified technical methods, rich content discussed and variety of subjects involved. This course focuses on the specific area in food physicochemical analysis and inspection related to food nutrition and food hygiene, which mainly describes its basic conceptions, principles and the applications of technical methods.

As a specialized compulsory course for the undergraduate students majoring in nutrition and hygiene, the aim of this course is to cultivate students’abilities on both practical operation and solving problems, which contribute to their promotion in scientific research with the application of analysis methods and technologies acquired to researches on nutrition and hygiene.