

# Processing Technologies of Tea, Coffee, and Cocoa – FST10309

1<sup>st</sup> Semester, 2013 (3 units)

Textbook: Alan H. Varnam và Jane P. Sutherland, 1994. Beverages technology, chemistry and microbiology

Yukihiko Hara, 2001. Green tea: Health benefits and applications. Marcel Dekker, Inc.

Emmanuel Ohene Afoakwa, 2010. Chocolate Science and Technology. Wiley Blackwell

Lecture: Tuesday (07:50 – 12:00)

## Schedule

Date	Chapter	Content	Instructor/Speaker
Sep. 24	I 1-6	Introduction of tea Flavonoids and other components in tea	Luong, Hong Quang
Oct. 01	I 7-11	Technology of tea products Herbal teas	Luong, Hong Quang
Oct. 08	I --	<i>Seminar</i>	<i>Students</i> Luong, Hong Quang
Oct. 15	II 1-2	General introduction of coffee Processing technology of coffee (PTC)	Luong, Hong Quang
Oct. 22	II 2-6	PTC for export (cont.) Method of coffee grading Coffee roasting technology	Luong, Hong Quang
Oct. 29	II --	<i>Seminar</i>	<i>Students</i> Luong, Hong Quang
Nov. 05	III 1-2	Introduction of cocoa Fermentation processes of fresh cocoa bean	Luong, Hong Quang
Nov. 12	III 3-5	Cocoa processing and technology Cocoa-base beverage Instant products of tea, coffee, and cocoa	Luong, Hong Quang
Nov. 19	III --	<i>Seminar</i>	<i>Students</i> Luong, Hong Quang
		TCC lab.	<i>Students</i> Luong, Hong Quang
<b>Final exam</b>			

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