

Processing Technologies of Tea, Coffee, and Cocoa – FST10309

1st Semester, 2013 (3 units)

Lecture: Tuesday (07:50 – 12:00)

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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

Course Notes: FST10309 (available at <http://fst.hcmuaf.edu.vn/lhquang>)

Course Description: FST10309 gives an integrated introduction to tea, coffee, and cocoa science and technology. It provides an overview of the principles of tea, coffee, and cocoa processes. After completing this course students should understand:

The nature of the tea, coffee, and cocoa plants
Cultivation and harvesting of tea, coffee, and cocoa plants
The processing of tea, green coffee, and cocoa
The relationship between plucking and quality of the made tea
The chemical and biochemical changes during processing of various types of tea, coffee, and cocoa.

Course Topics:

- General introduction of tea, coffee, and cocoa
- Flavonoids and other components of tea
- Technology of tea products (Green, Black, and Oolong teas; herbal teas)
- Processing technology of coffee (Dry and wet processing methods)
- Coffee roasting technology
- Fermentation processes of fresh cocoa bean
- Cocoa processing and technology
- Cocoa-base beverage
- Instant products of tea, coffee, and cocoa
- Trends in tea, coffee, and cocoa technology

Course Grading: Seminar: 30%
Midterm Exam: 20%
Final Exam: 50%