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Third Edition counterparts two decades ago. The food science curriculum in most schools in the United States has split into science and business options, with students in the science option following the Institute of Food Technologists' minimum requirements. The

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minimum requirements include the food engineering course, thus students enrolled in food engineering are generally better than average, and can be challenged with more rigor in the course material. The food industry itself has changed. Traditionally,

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The food industry has been primarily involved in the canning and freezing of agricultural commodities, and a company's operations generally remain within a single commodity. Now, the industry is becoming more diversified, with many companies

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involved in operations involving more than one type of commodity. A number of formulated food products are now made where the commodity connection becomes obscure. The ability to solve problems is a valued asset in a technologist, and often, solving

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Food process engineering, a branch of both food science and chemical engineering, has evolved

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over the years since its inception and still is a rapidly changing discipline. While traditionally the main objective of food process engineering was preservation and stabilization, the focus today has shifted to enhance health aspects, flavour and taste, nutrition,

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sustainable production, food security and also to ensure more diversity for the increasing demand of consumers. The food industry is becoming increasingly competitive and dynamic, and strives to develop high quality, freshly prepared food products. To

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indirectly, to provide foods free from pathogenic microorganisms, but also to enhance or intensify other processes, such as extraction, separation or modification of components. The last three decades have also witnessed the advent and

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