

16:731:571 (Fall or Spring, Year) Principles and Practice  
of Packaging Development, School of Engineering  
Rutgers University – New Brunswick, New Jersey

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Instructor: John Blake

E-mail: jablake@mdlz.com

Office:

Course Time: Tuesdays 6:40-9:30

Office Hour: By appointment

Class Location: SEC 206

Course Website:

Course Descriptions: Objective of the course is to acquaint the students with the field of Food Products and the special requirements of their Packaging. The course will look at various food types, packaging methods and the demands on a package by each.

Course Schedule:

Week	Description	Assignment
1	Introduction to Food Packaging, Current Events	
2	Chapter 11 – Deteriorative Reactions in Foods	Abstract 2 articles
3	Chapter 12 – Shelf Life of Foods	Abstract 2 articles
4	Chapter 13 – Aseptic Packaging of Foods	Abstract 2 articles
5	Chapter 14 – Packaging of Microwave Foods	Abstract 2 articles
6	Chapter 15 – Active and Intelligent Packaging	Abstract 2 articles
7	Chapter 16 – Modified Atmosphere Packaging	Abstract 2 articles
8	Chapter 17 – Packaging of Flesh Foods	Mid-term Exam
9	Chapter 18 – Packaging of Horticultural Products	Abstract 2 articles
10	Chapter 19 – Packaging of Dairy Products	Abstract 2 articles
11	Chapter 20 – Packaging of Cereals, Snacks and Confectionary	Abstract 2 articles
12	Chapter 21 – Packaging of Beverages	Abstract 2 articles
13	Chapter 22 – Food and Safety Aspects of Food Packaging	Abstract 2 articles
14	Chapter 23 – Food Packaging and Sustainability	Final Exam

Grading Policy: 25% Mid-Term Exam  
25% Final Exam  
50% Weekly written abstracts and class discussion

**Text: Food Packaging – Principles and Practice. 3<sup>rd</sup> Edition Gordon L. Robertson**

\*\*\* During the semester, there might be some adjustments of assignments, grades, extra credits, etc.

Those will be announced on the course website. The "Reference score" in the above table will be adjusted accordingly.

Homework Policy: Based on 100 points. 50 – tuning assignment in on time, 25 – relevant insightful points in abstract, 25 – presenting abstract in class. Extra credit available to make up for absences

Exam Policy: Open book/Open note. No discussion/sharing/collaboration.