

海洋科学技術特別講義 I / III Advanced Topics for Fisheries and Marine and Science I / III (2019)

Date	Time	Lecture room	Lecturer	e-mail	Title	
6-Nov-19(Wed)	16:20 -17:50	No. 2 building 100B, Shinagawa Campus	<b>Matsukawa, Shingo</b>	matsukaw@kaiyodai.ac.jp	Physical properties of food gels viewed from microscopic and macroscopic aspects	
13-Nov-19(Wed)			<b>Kuda,Takashi</b>	kuda@kaiyodai.ac.jp	Algal polysaccharides and gut microbiome	
27-Nov-19(Wed)			<b>Hagiwara, Tomoaki</b>	tomoaki@kaiyodai.ac.jp	Recrystallization of ice crystals in frozen foods	
4-Dec-19(Wed)			<b>Watanabe, Manabu</b>	mwat@kaiyodai.ac.jp	Introduction to food refrigeration	
18-Dec-19(Wed)			<b>学生によるプレゼンテーション</b> ※In this time, a presentation by one student in taking this class will be held. His/Her theme is free (for example, published study) and the allotted time is 45 min. More information will be given in the first time.			
8-Jan-20(Wed)			<b>Okazaki,Emiko</b>	eokazaki@kaiyodai.ac.jp	Utilization of seafood in Japan	
15-Jan-20(Wed)			<b>Koyama, Tomoyuki</b>	tskoyama@kaiyodai.ac.jp	Health-promoting compounds in food materials	
22-Jan-20(Wed)			<b>Gotoh,Naohiro</b>	ngotoh@kaiyodai.ac.jp	Good fatty acid and bad fatty acid	

※合同セミナーとして参加(登録)する場合は、教員へその旨を伝えてください  
Please tell the instructors when you register at an Advance seminar of Specialization.