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R. Paul Singh is a distinguished professor of food engineering at the University of California, Davis. The American Society of Agricultural Engineers (ASAE) awarded him the Young Educator Award in 1986, the Kishida International Award in 2007, and the Massey Ferguson Education Gold Medal Award in 2013.

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The stated con- tent of this portion of the curriculum is " Engineering principles including mass and energy balances, thermodynamics, fl uid fl ow, and heat and mass transfer ". The expec- tations include an application of these principles to several areas of food processing.

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food engineering problems

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