BREE 535. FOOD SAFETY ENGINEERING.

Credits: 3

Offered by: Bioresource Engineering (Faculty of Agric Environ Sci)

Terms offered: Fall 2025

View offerings for Fall 2025 in Visual Schedule Builder.

Description

The application of engineering principles to address microbial and chemical safety challenges in food processing, including intervention technologies (traditional and novel non-thermal intervention technologies, chemical interventions, and hurdle approach); control, monitoring and identification techniques (biosensors); packaging applications in food safety (active packaging, intelligent or smart packaging); and tracking and traceability systems.

 Prerequisite: BREE 324 or BREE 325 or FDSC 330 or permission of the instructor

Most students use Visual Schedule Builder (VSB) to organize their schedules. VSB helps you plan class schedules, travel time, and more.

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