

# FDSC 200. INTRODUCTION TO FOOD SCIENCE.

---

Credits: 3

Offered by: Food Science&Agr.Chemistry (Faculty of Agric Environ Sci)

Terms offered: Fall 2025

[View offerings for Fall 2025 in Visual Schedule Builder.](#)

## Description

This course enables one to gain an appreciation of the scope of food science as a discipline. Topics include introductions to chemistry, processing, packaging, analysis, microbiology, product development, sensory evaluation and quality control as they relate to food science.

- This course is scheduled for video-conferencing.
- Fall
- 3 lectures

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

[Launch Visual Schedule Builder](#)