

FDSC 251. FOOD CHEMISTRY 1.

Credits: 3

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

Terms offered: Winter 2026

View offerings for Winter 2026 in Visual Schedule Builder.

Description

A study of the chemistry and functionality of the major components comprising food systems, such as water, proteins, carbohydrates and lipids. The relationship of these components to food stability will be studied in terms of degradative reactions and processing.

- Winter
- 3 lectures and one 3-hour lab
- Prerequisite: FDSC 211 or LSCI 211

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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