

FDSC 300. PRINCIPLES OF FOOD ANALYSIS 1.

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

The fundamentals of food analysis are presented with the emphasis on the major components of foods. Topics include: food components, sampling, method selection, official methods, proximate analysis, moisture, protein, fat, ash, fiber, carbohydrates, vitamins and nutraceutical compounds.

- Fall
- 3 lectures and one 3-hour lab
- Prerequisite: FDSC 251 or permission of instructor.
- Corequisite: FDSC 251 or permission of 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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