

FDSC 305. FOOD CHEMISTRY 2.

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

A study of the chemistry and functionality of the minor components comprising food systems, such as enzymes, anthocyanins, carotenoids, additives, vitamins and essential oils. The relationship of these components to food stability in terms of degradative reactions and processing.

- Fall
- 3 lectures and one 3-hour lab
- Prerequisite: FDSC 251

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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