

FDSC 319. FOOD COMMODITIES.

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

The relationship between the chemistry of food constituents present in common commodities, such as milk, meat, eggs, cereals, oilseeds etc. and the common processing technologies associated with their transformation into stable food products.

- Winter
- 3 lectures and one 3-hour lab
- Prerequisite: 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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