

FDSC 330. FOOD PROCESSING.

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 principles and practices of food processing with an emphasis on canning, freezing, and dehydration. A survey of the newer methods of food preservation such as irradiation, reverse osmosis etc.

- Winter
- 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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