

FDSC 405. FOOD PRODUCT DEVELOPMENT.

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

Fundamental principles of food product development from an innovative concept to the marketplace. Emphasis will be on the application of basic knowledge of food chemistry, food technology and related disciplines in developing new products or improving the existing ones.

- Fall
- 3 lectures and one 4-hour lab.
- Pre-/Co-requisite: FDSC 305 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.

[Launch Visual Schedule Builder](#)