

# FDSC 442. FOOD MICROBIOLOGY.

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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

Topics in Food Microbiology including an overview of the natural flora and microbiological spoilage of food products, methods of control and shelf-life extension, methods of detection and control food-borne pathogens and the use of suitable microorganisms in the production of a variety of food products.

- Fall
- Prerequisite: MICR 230 or LSCI 230 or permission of instructor.
- Restriction: Not open to students who have completed MICR 442.

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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