

FDSC 516. FLAVOUR CHEMISTRY.

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 chemistry of the flavour constituents of foods, thermal and enzymatic generation, mechanistic pathways of formation, analysis synthesis and applications in food.

- Winter
- 3 lectures
- Prerequisite: FDSC 305 or permission of instructor
- Restriction: Not open to students who have taken FDSC 410

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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