

# FDSC 520. BIOPHYSICAL CHEMISTRY OF FOOD.

---

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

This course will cover recent advances in the application of spectroscopic techniques, including infrared, Raman, near-infrared, circular dichroism, and fluorescence spectroscopy, to the study of biomolecules of relevance to food. Particular emphasis will be placed on the molecular basis of structure-function and structure-functionality relationships.

- Fall
- 3 lectures
- Prerequisite: FDSC 233
- Course offered in odd years. Check with Graduate Program Supervisor.

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](#)