

FDSC 525. FOOD QUALITY ASSURANCE.

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 required for the development, maintenance and monitoring of systems for food quality and food safety. The concepts and practices of Hazard Analysis Critical Control Point; ISO 9000; Total Quality Management; Statistical Sampling Plans, Statistical Process Control; Tools of Quality; Government Regulations.

- Winter
- 3 lectures
- Prerequisite: AEMA 310 or permission of instructor
- Restriction: Not open to students who have taken FDSC 425

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](#)