

FDSC 651. PRINCIPLES OF FOOD ANALYSIS 2.

Credits: 3

Offered by: Food Science&Agr.Chemistry (Graduate Studies)

Terms offered: Fall 2025

View offerings for Fall 2025 in Visual Schedule Builder.

Description

The fundamentals of food analysis are presented with the emphasis on the major food components. Topics include: sampling, method selection, official methods, proximate analysis, moisture, protein, fat, ash, fiber, carbohydrates, vitamins, nutraceutical compounds and infra-red analyses.

- Fall
- 3 lectures; one 3-hour lab
- Prerequisite: Permission of instructor.

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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