

FDSC 652. SEPARATION TECHNIQUES IN FOOD ANALYSIS 2.

Credits: 3

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

Terms offered: Winter 2026

[View offerings for Winter 2026 in Visual Schedule Builder.](#)

Description

Advanced detailed treatment of the principal chromatographic and electrophoretic techniques associated with the analysis of carbohydrate, lipid and protein constituents of food.

- Winter
- 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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