

NUTR 217. APPLICATION: FOOD FUNDAMENTALS.

Credits: 4

Offered by: Human Nutrition (Faculty of Agric Environ Sci)

Terms offered: Winter 2026

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

Description

Nutrition, chemical and physical properties of food and complex food mixtures. Role of culture, food policy and environmental sustainability on food choices, procurement and preparation. Knowledge of ingredients, preservation, storage, packaging of food. Culturally diverse foods and food habits. Controlling chemical changes during preparation of food to obtain palatable, nutritious and safe food.

- Restriction(s): Enrolment restricted to Dietetics major or permission of instructor.
- Winter
- One 3-hour lecture and one 4-hour lab
- Prerequisite: NUTR 214 and NUTR 207
- Restriction(s): Enrolment restricted to Dietetics major or 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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