FOOD SCIENCE & TECHNOLOGY (FSCI)

FSCI 1310 SCIENCE OF FOOD (3 credits)
A basic and applied science, general education course emphasizing scientific concepts in biology, chemistry and physics using food as a model. Students will study food from its chemical and nutritional perspectives and the fate of food from production to consumption. (Cross-listed with BIOL 1350).

Distribution: Natural/Physical Science General Education course