

HDFS-307 : Food Science & Safety

Investigation of the scientific principles involved in basic cookery with emphasis on quality characteristics and product evaluation. Structure, composition and nutritive value of foods are studied, as well as food selection, storage, preparation, processing and meal management techniques. Food safety and an ecological approach to food selection and preparation is emphasized. Instruction requires three class meetings per week and one three-hour lab.

Credits 4

Term Offered

Fall Only

Session Cycle

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