

FOOD SCIENCE (FOOD)

FOOD*6000 Dairy Chemistry and Microbiology Fall Only [0.50]

This course introduces the science behind milk production and composition and covers topics including: the chemistry and physics of milk fats, caseins, whey proteins, lactose, minerals, and minor components; chemical analysis; nutritional and health aspects of dairy products; milk microbiology including endogenous lactic bacteria, spoilage and pathogenic microorganisms; and microbial analysis.

Offering(s): Offered through Distance Education format only.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6010 Dairy Products and Processes Winter Only [0.50]

The course begins with the engineering principles and computations of unit operations involved in dairy processing, and then explores formulation and processing of different dairy products. Video tours, simulations, processing, safety and quality control data and analysis are used to provide practical training.

Prerequisite(s): FOOD*6000

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6020 Dairy Technology Management Project Summer Only [0.50]

This capstone course is intended to give participants the opportunity to apply what they have learned in a realistic industrial scenario. Students prepare a technical report in the form of a case study that identifies and characterizes a food industry problem and describes and assesses ways to solve it. Proposals are based on literature reviews, concepts learned during the program, and discussions with academic and industry advisors.

Prerequisite(s): FARE*6120, FARE*6130, FOOD*6000, FOOD*6010, FSQA*6600

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6190 Advances in Food Science Unspecified [0.50]

Topics of current research interest and importance are examined. A project supervised by a faculty member is undertaken, the topic of which is chosen after considering the interests of the student.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6300 Food Science Communication Unspecified [0.50]

This course provides experiential training in forms of communication that are likely to be required in professional or academic careers in food science and technology.

Restriction(s): Restricted to Food Science students.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6710 Advances in Food Chemistry Fall Only [0.50]

This course is jointly taught by faculty who specialize in various areas of food chemistry. Each instructor provides lectures on their respective areas of expertise. Throughout the course, students complete independent reviews of a chosen area of food chemistry, deliver presentations, engage in discussions and solve case studies.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6720 Advances in Food Microbiology Winter Only [0.50]

This course is jointly taught by faculty who specialize in the area of food microbiology. Each instructor provides lectures on their respective areas of expertise. Throughout the course, students will complete independent reviews of a chosen area of food microbiology, deliver presentations, engage in discussions and solve case studies.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6730 Special Topics in Food Physics Unspecified [0.25]

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food physics. Students will complete an independent review in the area of food physics, participate in discussions, complete case studies, and present talks related to physics in foods.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6740 Special Topics in Food Processing Unspecified [0.25]

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food processing. Students will complete an independent review in the area of food processing, participate in discussions, complete case studies, and present talks related to conventional and emerging methodologies for the processing of foods.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6750 Special Topics in Food for Health Unspecified [0.25]

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food for health. Students will complete an independent review in the area of food and health, participate in discussions, complete case studies, and present talks related to the impact of food for health.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6760 Special Topics in Food Quality Unspecified [0.25]

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food quality. Students will complete an independent review in the area of food quality, participate in discussions, complete case studies, and present talks related to quality of foods.

Department(s): Department of Food Science

Location(s): Guelph

FOOD*6770 PhD Research Writing in Food Science Fall and Winter [0.50]

PhD Research Writing in Food Science provides experiential training in forms of communication that are likely to be required in professional or academic careers, helps PhD students position their research in the broader context of Food Science and Technology, and helps prepare students for the qualifying examination.

Restriction(s): Restricted to Food Science PhD students.

Department(s): Department of Food Science

Location(s): Guelph