

FOOD SAFETY AND QUALITY ASSURANCE (FSQA)

FSQA*6000 Food Safety and Quality Assurance Seminar Fall Only [0.50]

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 Safety and Quality Assurance students.

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6100 Food Law and Policy Fall Only [0.50]

The fundamentals of food policy development and Canadian and international food law are learned and practiced through online presentations, independent study and online interactions with other students and industry professionals.

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

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6150 Food Quality Assurance Management Winter Only [0.50]

Examination and review of principles and concept of quality assurance and their application to consumer products and services. Topics include applied aspects of total-quality management principles.

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

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6200 Food Safety Systems Management Winter Only [0.50]

Food safety systems are studied in four modules. (1) A brief review of plant hygiene and HACCP principles. Students with insufficient background will do supplemental study in these areas; (2) HACCP implementation and verification; (3) HACCP-based food safety programs in Canada; and (4) International Food Safety Management Systems.

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

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6300 Leadership in Food Safety Fall Only [0.50]

This course prepares students for food safety leadership roles in the global food industry by developing core problem-solving, management, and communication competencies. Students are exposed to industry based and governmental based food safety leadership initiatives at both the regional and international levels.

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

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6400 Workplace Project in Food Safety Winter and Summer Reg Required [1.00]

A major project of relevance to a host employer related to food safety and quality assurance, which includes the preparation of a written and an oral presentation to the graduate faculty.

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

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6500 Food Safety and Quality Assurance Research Project Summer, Fall, and Winter [1.00]

An original research project related to food safety and quality assurance which includes the preparation of a written report suitable for publication and an oral presentation of the findings to the graduate faculty.

Department(s): Department of Food Science

Location(s): Guelph

FSQA*6600 Principles of Food Safety and Quality Assurance Fall Only [0.50]

An integrated approach to factors affecting food safety and quality including microbial and chemical contamination is provided. Major food-borne disease outbreaks are studied as examples. Modern methods of quality management to minimize contamination of processed foods is discussed.

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

Department(s): Department of Food Science

Location(s): Guelph