

# FOOD INDUSTRY MANAGEMENT CO-OP (FIM:C)

Department of Food, Agricultural and Resource Economics and  
Department of Food Science, Ontario Agricultural College

This major focuses on the development of leaders in the areas of Food Industry Innovation and Operations. The program combines a solid background in food science, economics and business, using a mix of theoretical and applied study. Students in this major will be able to create a curriculum uniquely tailored to their career goals. The flexibility provided in semesters 5 through 8 enables students to develop their understanding of specific areas of food science and business. Student participation in international exchanges and international summer research programs is encouraged and supported through academic advising on course selection and substitution. Students have the opportunity to incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program. The combination of a solid understanding of food science and current business practice with specialized skills and experience provided by this program is unique and greatly valued by prospective employers in this important sector of the Canadian and global economies.

A principal aim of the Co-op program in Food Industry Management is to facilitate the transition of students from academic studies to a professional career by enhancing the integration of theory and practice.

## Program Requirements

The Co-op program in Food Industry Management is a five year program, including four work terms. Students must follow the academic work schedule as outlined below (also found on the Co-operative Education website: <https://www.recruitguelph.ca/cecs/>).

Food Industry Management Academic and Co-op Work Term Schedule

| Year | Fall                             | Winter                 | Summer                 |
|------|----------------------------------|------------------------|------------------------|
| 1    | Academic Semester 1              | Academic Semester 2    | Off                    |
| 2    | Academic Semester 3<br>COOP*1100 | Academic Semester 4    | COOP*1000 Work Term I  |
| 3    | Academic Semester 5              | Academic Semester 6    | COOP*2000 Work Term II |
| 4    | COOP*3000 Work Term III          | COOP*4000 Work Term IV | Off                    |
| 5    | Academic Semester 7              | Academic Semester 8    | N/A                    |

To be eligible to continue in the Co-op program, students must meet a minimum 70% cumulative average requirement after second semester, as well as meet all work term requirements. Please refer to the Co-operative Education program policy with respect to work term performance grading and work term report grading.

For additional program information students should consult with their Co-op Co-ordinator and Co-op Faculty Advisor, listed on the Co-operative Education web site.

## Credit Summary

(22.00 Total Credits)

| Code                  | Title | Credits   |
|-----------------------|-------|-----------|
| Required Core Courses |       | 14.50     |
| Restricted Electives  |       | 3.00      |
| Free Electives        |       | 2.50      |
| Co-op Work Terms      |       | 2.00      |
| <b>Total Credits</b>  |       | <b>22</b> |

Students should note that a minimum of 6.00 credits of their BBRM degree are required at the 3000 level or higher, of which at least 3.00 credits must be at the 4000 level.

The recommended program sequence is outlined below.

| Code                                   | Title  | Credits |
|--|--|---------|
| <b>Semester 1 - Fall</b>               |  |         |
| ACCT*1220                              | Introductory Financial Accounting              | 0.50    |
| BIOL*1080                              | Biological Concepts of Health                  | 0.50    |
| CHEM*1040                              | General Chemistry I                            | 0.50    |
| HROB*2090                              | Individuals and Groups in Organizations        | 0.50    |
| MATH*1030                              | Business Mathematics                           | 0.50    |
| <b>Semester 2 - Winter</b>             |  |         |
| BIOL*1090                              | Introduction to Molecular and Cellular Biology | 0.50    |
| CHEM*1050                              | General Chemistry II                           | 0.50    |
| FARE*1400                              | Economics of the Agri-Food System              | 1.00    |
| 0.50 electives                         |  | 0.50    |
| <b>Summer Semester</b>                 |  |         |
| Off                                    |  |         |
| <b>Semester 3 - Fall</b>               |  |         |
| BIOC*2580                              | Introduction to Biochemistry                   | 0.50    |
| COOP*1100                              | Introduction to Co-operative Education         | 0.00    |
| FOOD*2150                              | Introduction to Nutritional and Food Science   | 0.50    |
| MCS*2020                               | Information Management                         | 0.50    |
| MICR*2420                              | Introduction to Microbiology                   | 0.50    |
| STAT*2060                              | Statistics for Business Decisions              | 0.50    |
| <b>Semester 4 - Winter</b>             |  |         |
| ACCT*2230                              | Management Accounting                          | 0.50    |
| ECON*1100                              | Introductory Macroeconomics                    | 0.50    |
| FOOD*2100                              | Communication in Food Science                  | 0.50    |
| FOOD*2620                              | Food Engineering Principles                    | 0.50    |
| 0.50 electives or restricted electives |  | 0.50    |
| <b>Summer Semester</b>                 |  |         |
| COOP*1000                              | Co-op Work Term I                              | 0.50    |
| <b>Semester 5 - Fall</b>               |  |         |
| FARE*3310                              | Operations Management                          | 0.50    |
| FOOD*3140                              | Food Processing I                              | 0.50    |
| FOOD*3240                              | Food Microbiology                              | 0.50    |
| 1.00 electives or restricted electives |  | 1.00    |
| <b>Semester 6 - Winter</b>             |  |         |
| FOOD*3170                              | Food Processing II                             | 0.50    |

|  |                                  |      |
|--|----------------------------------|------|
| HROB*2010                              | Foundations of Leadership        | 0.50 |
| PHIL*2120                              | Ethics                           | 0.50 |
| or PHIL*2600                           | Business and Professional Ethics |      |
| 1.00 electives or restricted electives |                                  | 1.00 |

**Summer Semester**

|           |                    |      |
|-----------|--------------------|------|
| COOP*2000 | Co-op Work Term II | 0.50 |
|-----------|--------------------|------|

**Fall Semester**

|           |                     |      |
|-----------|---------------------|------|
| COOP*3000 | Co-op Work Term III | 0.50 |
|-----------|---------------------|------|

**Winter Semester**

|           |                    |      |
|-----------|--------------------|------|
| COOP*4000 | Co-op Work Term IV | 0.50 |
|-----------|--------------------|------|

**Summer Semester**

Off

**Semester 7 - Fall**

|           |                                   |      |
|-----------|-----------------------------------|------|
| FARE*3320 | Supply and Value Chain Management | 0.50 |
|-----------|-----------------------------------|------|

|           |                                  |      |
|-----------|----------------------------------|------|
| FARE*4370 | Food & Agri Marketing Management | 0.50 |
|-----------|----------------------------------|------|

|  |  |      |
|--|--|------|
| 1.50 electives or restricted electives |  | 1.50 |
|--|--|------|

**Semester 8 - Winter**

|           |  |      |
|-----------|--|------|
| FARE*4330 | Advanced Operations Management In the Agri-Food Sector | 0.50 |
|-----------|--|------|

|           |  |      |
|-----------|--|------|
| FARE*4380 | Agri-Food Retailing, Merchandising and Sales | 0.50 |
|-----------|--|------|

|           |                    |      |
|-----------|--------------------|------|
| FARE*4310 | Resource Economics | 0.50 |
|-----------|--------------------|------|

|  |  |      |
|--|--|------|
| 1.00 electives or restricted electives |  | 1.00 |
|--|--|------|

**Restricted Electives**

Students should note that some restricted electives require other courses not included among the required courses for the major as prerequisites. Students should consult the most recent undergraduate calendar for specific requirements. Students must take a minimum of 3.00 credits from restricted electives.

A minimum of 1.00 credits from the following list:

| Code      | Title                                       | Credits |
|-----------|---|---------|
| FOOD*4070 | Food Packaging                              | 0.50    |
| FOOD*4110 | Meat and Poultry Processing                 | 0.50    |
| FOOD*4400 | Dairy Processing                            | 0.50    |
| FOOD*4520 | Utilization of Cereal Grains for Human Food | 0.50    |

A minimum of 1.00 credits from the following list:

| Code      | Title   | Credits |
|-----------|---|---------|
| FARE*3000 | International Food Sector and Policy Analysis | 0.50    |
| FARE*3170 | Cost-Benefit Analysis                         | 0.50    |
| FARE*4360 | Marketing Research                            | 0.50    |
| FARE*4500 | Decision Science                              | 0.50    |
| FOOD*4020 | Quality Management in the Food Industry       | 0.50    |
| POLS*3470 | Business-Government Relations in Canada       | 0.50    |

Students may also count any of the courses from the following list as restricted electives:

| Code      | Title                               | Credits |
|-----------|-------------------------------------|---------|
| FOOD*3050 | Food Chemistry I                    | 0.50    |
| FOOD*3700 | Sensory Evaluation of Foods         | 0.50    |
| FOOD*4090 | Functional Foods and Nutraceuticals | 0.50    |

|           |                             |      |
|-----------|-----------------------------|------|
| FOOD*4260 | Food Product Development I  | 0.50 |
| FOOD*4270 | Food Product Development II | 0.50 |

Students may also count any of the research/experiential learning/independent study courses from the following list as restricted electives:

| Code      | Title                                     | Credits |
|-----------|---|---------|
| AGR*3010  | Special Studies in Agricultural Science I | 0.50    |
| FARE*4550 | Independent Studies I                     | 0.50    |
| FARE*4560 | Independent Studies II                    | 0.50    |
| FOOD*4220 | Topics in Food Science                    | 0.50    |
| FOOD*4230 | Research in Food Science                  | 0.50    |
| IAEF*3500 | Experiential Education                    | 0.50    |