

FOOD INDUSTRY MANAGEMENT (FIM)

Note: admission, including internal or external transfer, to the Food Industry Management major (regular and Co-op) has been suspended. For more information, please contact the Department of Food, Agricultural and Resource Economics and Department of Food Science, Ontario Agricultural College.

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 principle 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.

Students taking the degree may also take a minor in another subject area. A maximum of 2.50 credits required for the BBRM.FIM or BBRM.FIM:C program may be applied to meet the requirements of a minor. Students should note that completion of a minor may require additional credits beyond the 20.00 required for the program. Students intending to acquire a minor should consult with their Program Counsellor.

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Major Requirements (Honours)

This is a major within the degree: Bachelor of Bio-Resource Management.

This major will require the completion of 20.00 credits: 14.50 credits of required courses, 3.00 credits from restricted electives, and 2.50 credits of free electives. Of these credits, a minimum of 6.00 credits are required at the 3000 level or higher, of which at least 3.00 credits must be at the 4000 level.

Code	Title	Credits
Semester 1		
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
Semester 2		
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
Semester 3		
BIOC*2580	Introduction to Biochemistry	0.50
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
Semester 4		
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
Semester 5		
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
Semester 6		
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
Semester 7		
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		
FARE*4330	Advanced Operations Management In the Agri-Food Sector	0.50
FARE*4380	Agri-Food Retailing, Merchandising and Sales	0.50
FOOD*4310	Food Safety Management Systems	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

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Co-op Requirements (Honours)

This is a major within the degree: Bachelor of Bio-Resource Management.

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/>).

Academic and Co-op Work Term Schedule

Year	Fall	Winter	Summer
1	Academic Semester 1	Academic Semester 2	Off
2	Academic Semester 3 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

Please refer to the Co-operative Education program policy with respect to work term performance grading, work term report grading and program completion requirements.

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
Total Credits		22

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.

Recommended Program Sequence

Code	Title	Credits
Semester 1 - Fall		
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

Semester 2 - Winter

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

Summer Semester

No academic semester or work term

Semester 3 - Fall

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

Semester 4 - Winter

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
Summer Semester		
COOP*1000	Co-op Work Term I	0.50
Semester 5 - Fall		
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
Semester 6 - Winter		
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		
No academic semester or work term		
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

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