

FOOD SCIENCE CO-OP (FOOD:C)

Department of Food Science, Ontario Agricultural College

Program Requirements

The Co-op program in Food Science 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.recruituelph.ca/cecs/>).

Food Science 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

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, 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
	First year science required	4.00
	Required in semesters 3-8	9.50
	Restricted Electives	2.00
	Liberal Education Electives	2.00
	Additional Science electives ¹	1.00-1.50
	Free electives ²	1.00-1.50
	Co-op Work Terms	2.00
	Total Credits	22

1

1.50 if MCS*3010 Quality Management is chosen as a Restricted Elective

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1.00 if MCS*3010 Quality Management is chosen as a Restricted Elective

Students not in the Food Science Major who are seeking further study in Food Science are encouraged to consider the Certificate in Food Science. See Special Study Opportunities, Chapter XI of the Calendar.

The recommended program sequence is outlined below.

Major (Honours Program)

Students lacking Grade 12 or 4U Biology, Chemistry or Physics should follow the revised schedule of study for this major found at: https://www.uoguelph.ca/bsc/revised_SS (https://www.uoguelph.ca/bsc/revised_SS/)

Code	Title	Credits
Semester 1 - Fall		
BIOL*1090	Introduction to Molecular and Cellular Biology	0.50
CHEM*1040	General Chemistry I	0.50
MATH*1080	Elements of Calculus I	0.50
PHYS*1080	Physics for Life Sciences	0.50
	0.50 Liberal Education electives ³	0.50
Semester 2 - Winter		
BIOL*1080	Biological Concepts of Health	0.50
CHEM*1050	General Chemistry II	0.50
MATH*1090	Elements of Calculus II	0.50
PHYS*1070	Physics for Life Sciences II	0.50
	0.50 Liberal Education electives	0.50
Summer Semester		
	Off	
Semester 3 - Fall		
BIOC*2580	Introduction to Biochemistry	0.50
CHEM*2880	Physical Chemistry	0.50
COOP*1100	Introduction to Co-operative Education	0.00
FOOD*2150	Introduction to Nutritional and Food Science	0.50
MICR*2420	Introduction to Microbiology	0.50
	0.50 electives	0.50
Semester 4 - Winter		
FOOD*2100	Communication in Food Science	0.50
FOOD*2620	Food Engineering Principles	0.50
NUTR*3210	Fundamentals of Nutrition	0.50
STAT*2040	Statistics I	0.50
	0.50 electives	0.50
Summer Semester		
COOP*1000	Co-op Work Term I	0.50
Semester 5 - Fall		
FOOD*3030	Food Chemistry I	0.50
FOOD*3160	Food Processing I	0.75
FOOD*3230	Food Microbiology	0.75
	0.50 electives	0.50
Semester 6 - Winter		
FOOD*3040	Food Chemistry II	0.50
FOOD*3170	Food Processing II	0.50
FOOD*3260	Industrial Microbiology	0.50
FOOD*3700	Sensory Evaluation of Foods	0.50
	0.50 electives	0.50
Summer Semester		
COOP*2000	Co-op Work Term II	0.50

Fall Semester

COOP*3000	Co-op Work Term III	0.50
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Winter Semester

COOP*4000	Co-op Work Term IV	0.50
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Semester 7 - Fall

FOOD*4190	Advanced Food Analysis	0.50
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FOOD*4260	Food Product Development I	0.50
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1.50 electives		1.50
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Semester 8 - Winter

FOOD*4270	Food Product Development II	0.50
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2.00 electives		2.00
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CIS*1200 Introduction to Computing, rather than a Liberal Education credit is recommended for those needing to improve their computer skills.

Notes:

1. ENGL*1030 Effective Writing is recommended for those students needing to improve their English grammar.
2. FOOD*2150 Introduction to Nutritional and Food Science could be replaced by FOOD*2010 Principles of Food Science with permission of the Faculty Advisor.

Restricted Electives

Code	Title	Credits
FOOD*4070	Food Packaging	0.50
FOOD*4090	Functional Foods and Nutraceuticals	0.50
FOOD*4110	Meat and Poultry Processing	0.50
FOOD*4220	Topics in Food Science	0.50
FOOD*4230	Research in Food Science	0.50
FOOD*4310	Food Safety Management Systems	0.50
FOOD*4400	Dairy Processing	0.50
FOOD*4520	Utilization of Cereal Grains for Human Food	0.50
MCS*3010	Quality Management	0.50
POPM*4040	Epidemiology of Food-borne Diseases	0.50