Food Industry Expertise That Works

Food Science is an applied discipline that draws on all areas of science: chemistry, physics, engineering, biology and nutrition. Food scientists are involved in the transformation of raw agricultural products into various consumer products.

A tremendous amount of technical training is required to develop and formulate safe, nutritious foods, manufacture and package them, preserve their quality and supply the consumer with a wide variety of menu items and snack foods.

In our state-of-the-art facilities, students will gain these technical competencies and will apply this knowledge to industrial processes.

University of Guelph Advantage

• The only accredited university Food Science program in Ontario
• A leader in this area since the start of the 20th century

Our co-op process responds to your needs. Employers can post, hire and interview throughout the semester and our students are available for 1, 2, or 3 consecutive co-op work terms of 4 months each. The Experience Guelph hiring tool makes hiring Guelph co-op students easy!

Student Strengths

• Effective communication abilities developed through oral presentations and report writing
• Experience working independently, and on a team, when completing assignments
• Strong analytical skills developed as students complete extensive research projects
<table>
<thead>
<tr>
<th>YEAR</th>
<th>FALL (SEPT-DEC)</th>
<th>WINTER (JAN-APRIL)</th>
<th>SUMMER (MAY-AUG)</th>
</tr>
</thead>
</table>
| ONE  | • GENERAL CHEMISTRY I  
      • INTRODUCTION TO MOLECULAR & CELLULAR BIOLOGY  
      • ELEMENTS OF CALCULUS I  
      • PHYSICS FOR LIFE SCIENCES  
      • 1 ARTS/SOCIAL SCIENCE ELECTIVE  
      • BIOLOGICAL CONCEPTS OF HEALTH  
      • GENERAL CHEMISTRY II  
      • ELEMENTS OF CALCULUS II  
      • PHYSICS FOR LIFE SCIENCES II  
      • 1 ARTS/SOCIAL SCIENCE ELECTIVE  
      | WORK TERM ONE |
| TWO  | • INTRODUCTION TO BIOCHEMISTRY  
      • PHYSICAL CHEMISTRY  
      • INTRODUCTION TO NUTRITIONAL AND FOOD SCIENCE  
      • INTRODUCTION TO CO-OPERATIVE EDUCATION  
      • INTRODUCTION TO MICROBIOLOGY  
      • 1 ELECTIVE  
      • COMMUNICATION IN FOOD SCIENCE  
      • FOOD ENGINEERING PRINCIPLES  
      • FUNDAMENTALS OF NUTRITION  
      • STATISTICS I  
      • 1 ELECTIVE  
      | WORK TERM TWO |
| THREE| • FOOD CHEMISTRY I  
      • FOOD PROCESSING I  
      • FOOD MICROBIOLOGY  
      • 1 ELECTIVE  
      • FOOD PROCESSING II  
      • FOUNDATIONS OF LEADERSHIP  
      • ONE OF: ETHICS OR BUSINESS AND PROFESSIONAL ETHICS  
      • 2 ELECTIVES OR RESTRICTED ELECTIVES  
      | WORK TERM THREE |
| FOUR | WORK TERM THREE  
      | WORK TERM FOUR  
      | OFF |
| FIVE | • ADVANCED FOOD ANALYSIS  
      • FOOD PRODUCT DEVELOPMENT I  
      • 3 ELECTIVES  
      • FOOD PRODUCT DEVELOPMENT II  
      • 4 ELECTIVES  
      | OFF |

BASED ON THE 2019/20 UNDERGRADUATE CALENDAR

PLEASE SEE THE CURRENT UNDERGRADUATE CALENDAR FOR MORE INFORMATION