



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, interview and hire throughout the semester and our students are available for 4, 8, or 12 month work terms. 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

Food Science Course Sequencing

YEAR	FALL (SEPT-DEC)	WINTER (JAN-APRIL)	SUMMER (MAY-AUG)
ONE	<ul style="list-style-type: none"> • GENERAL CHEMISTRY I • INTRODUCTION TO MOLECULAR & CELLULAR BIOLOGY • ELEMENTS OF CALCULUS I • PHYSICS FOR LIFE SCIENCES • 1 LIBERAL EDUCATION ELECTIVE 	<ul style="list-style-type: none"> • BIOLOGICAL CONCEPTS OF HEALTH • GENERAL CHEMISTRY II • ELEMENTS OF CALCULUS II • PHYSICS FOR LIFE SCIENCES II • 1 LIBERAL EDUCATION ELECTIVE 	OFF
TWO	<ul style="list-style-type: none"> • INTRODUCTION TO BIOCHEMISTRY • PHYSICAL CHEMISTRY • INTRODUCTION TO NUTRITIONAL AND FOOD SCIENCE • INTRODUCTION TO CO-OPERATIVE EDUCATION • INTRODUCTION TO MICROBIOLOGY • 1 ELECTIVE 	<ul style="list-style-type: none"> • COMMUNICATION IN FOOD SCIENCE • FOOD ENGINEERING PRINCIPLES • FUNDAMENTALS OF NUTRITION • STATISTICS I • 1 ELECTIVE 	WORK TERM ONE
THREE	<ul style="list-style-type: none"> • FOOD CHEMISTRY I • FOOD PROCESSING I • FOOD MICROBIOLOGY • 1 ELECTIVE 	<ul style="list-style-type: none"> • FOOD PROCESSING II • FOOD CHEMISTRY II • INDUSTRIAL MICROBIOLOGY • SENSORY EVALUATION OF FOODS • 1 ELECTIVE 	WORK TERM TWO
FOUR	WORK TERM THREE	WORK TERM FOUR	OFF
FIVE	<ul style="list-style-type: none"> • ADVANCED FOOD ANALYSIS • FOOD PRODUCT DEVELOPMENT I • 3 ELECTIVES 	<ul style="list-style-type: none"> • FOOD PRODUCT DEVELOPMENT II • 4 ELECTIVES 	

BASED ON THE 2022/23 UNDERGRADUATE CALENDAR

PLEASE SEE THE CURRENT UNDERGRADUATE CALENDAR FOR MORE INFORMATION