

FOOD SCIENCE AND AGRICULTURAL CHEMISTRY (NON-THESIS) (M.SC.) (45 CREDITS)

Offered by: Food Science&Agr.Chemistry (Faculty of Agricultural and Environmental Sciences)

Degree: Master of Science

Program credit weight: 45

Program Description

This 45-credit program is offered to candidates who seek further training in Food Science, but do not wish to pursue independent research. These credits are obtained through a combination of graduate courses.

The residence time for a M.Sc. degree (Non-Thesis) is three academic terms.

Note: For information about Fall 2025 and Winter 2026 course offerings, please check back on May 8, 2025. Until then, the "Terms offered" field will appear blank for most courses while the class schedule is being finalized.

Research Project (12 credits)

Expand allContract all

Course	Title	Credits
FDSC 697	M.Sc. Project Part 1.	6
FDSC 698	M.Sc. Project Part 2.	6

Complementary Courses (18 credits)

3 credits chosen from the following:

Expand allContract all

Course	Title	Credits
FDSC 695	M.Sc. Graduate Seminar 1.	3
FDSC 696	M.Sc. Graduate Seminar 2.	3

15 credits chosen from the following:

Expand allContract all

Course	Title	Credits
AGRI 510	Professional Practice.	3
FDSC 515	Enzymology.	3
FDSC 516	Flavour Chemistry.	3
FDSC 519	Advanced Food Processing.	3
FDSC 520	Biophysical Chemistry of Food.	3
FDSC 536	Food Traceability.	3
FDSC 537	Nutraceutical Chemistry.	3

FDSC 538	Food Science in Perspective.	3
FDSC 540	Sensory Evaluation of Foods.	3
FDSC 545	Advances in Food Microbiology.	3
FDSC 634	Food Toxins and Toxicants.	3
FDSC 651	Principles of Food Analysis 2.	3
FDSC 652	Separation Techniques in Food Analysis 2.	3

Elective Courses (15 credits)

At the 500 level or higher, and chosen in consultation with the academic adviser.