FOOD SCIENCE/ NUTRITIONAL SCIENCE HONOURS (CONCURRENT) (B.SC.(F.SC.)) AND (B.SC.(NUTR.SC.)) (122 CREDITS)

Offered by: Food Science&Agr.Chemistry (Faculty of Agricultural and Environmental Sciences)
Degree: Bachelor of Science (Food Science)
Program credit weight: 122

Program Description

Students can use their electives to complete the Honours program. The courses credited to the Honours program must be in addition to any required or complementary courses taken to satisfy the requirements of the student's major and specialization.

In addition to satisfying the research requirements, students must apply for the Honours program in March or April of their U3 year. It is the responsibility of the student to find a professor who is willing to support and supervise the research project. No student will be accepted into the program until a supervisor has agreed to supervise the student. Applicants must have a minimum CGPA of 3.3 to enter the Honours program and they must earn a B grade (3.0) or higher in the courses making up the Honours program. Students are required to achieve a minimum overall CGPA of 3.3 at graduation to obtain honours. Students can use their electives to complete the Honours program. The courses credited to the Honours program must be in addition to any required or complementary courses taken to satisfy the requirements of the student's major and specialization.

The Honours program consists of 12 credits of courses that follow one of two plans listed below.

Students who meet all the requirements will have the name of their program changed to include the word "Honours."

A brief description of the research activities involved will be documented and signed by the Program Director of the student's major, the supervisor of the research project, and the student.

The concurrent program B.Sc.(F.Sc.) and B.Sc.(Nutr.Sc.) is designed to give motivated students the opportunity to combine the two fields. The two disciplines complement each other with Food Science providing the scientific foundation in the fundamentals of food science and its application in the food system, while Nutritional Sciences brings the fundamental knowledge in the nutritional aspects of food and metabolism. The program aims to train students with the fundamental knowledge in both disciplines to promote the development of healthy food products for human consumption. The overall program is structured and closely integrated to satisfy the academic requirements of both degrees as well as the professional training or exposure to industry.

Refer to "Faculty Information and Regulations" > "Minimum Credit Requirements" in this Course Catalogue for prerequisites and minimum credit requirements.

Degree Requirements — B.Sc.

This program is offered as part of a Bachelor of Science (B.Sc.) degree.

To graduate, students must satisfy both their program requirements and their degree requirements.

- The program requirements (i.e., the specific courses that make up this program) are listed under the Course Tab (above).
- The degree requirements—including the mandatory Foundation program, appropriate degree structure, and any additional components—are outlined on the Degree Requirements page.

Students are responsible for ensuring that this program fits within the overall structure of their degree and that all degree requirements are met. Consult the Degree Planning Guide on the SOUSA website for additional guidance.

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.

Required Courses (80 credits)

Expand allContract all

Course	Title	Credits
AEMA 310	Statistical Methods 1.	3
ANSC 234	Biochemistry 2.	3
ANSC 323	Mammalian Physiology.	3
ANSC 424	Metabolic Endocrinology.	3
FDSC 200	Introduction to Food Science.	3
FDSC 213	Analytical Chemistry 1.	3
FDSC 251	Food Chemistry 1.	3
FDSC 300	Principles of Food Analysis 1.	3
FDSC 305	Food Chemistry 2.	3
FDSC 310	Post Harvest Fruit and Vegetable Technology.	3
FDSC 315	Separation Techniques in Food Analysis 1.	3
FDSC 319	Food Commodities.	3
FDSC 330	Food Processing.	3
FDSC 334	Analysis of Food Toxins and Toxicants.	3
FDSC 400	Food Packaging.	3
FDSC 442	Food Microbiology.	3
FDSC 497	Professional Seminar: Food.	1.5
FDSC 525	Food Quality Assurance.	3
LSCI 211	Biochemistry 1.	3
LSCI 230	Introductory Microbiology.	3
NUTR 207	Nutrition and Health.	3
NUTR 214	Food Fundamentals.	4

NUTR 307	Metabolism and Human Nutrition.	3
NUTR 337	Nutrition Through Life.	3
NUTR 344	Clinical Nutrition 1.	4
NUTR 497	Professional Seminar: Nutrition.	1.5
NUTR 512	Herbs, Foods and Phytochemicals.	3

Honours Courses

Students choose either Plan A or Plan B.

Honours Plan A

Two 6-credit Honours research courses in the subject area of the student's major, chosen in consultation with the Program Director of the student's major and the professor who has agreed to supervise the research project.

Expand allContract all

Course	Title	Credits
FAES 401	Honours Research Project 1.	6
FAES 402	Honours Research Project 2.	6

Honours Plan B

A minimum of two 3-credit Honours courses and 6 credits in 400- or 500-level courses, from the Faculty of Agricultural and Environmental Sciences, selected in consultation with the Program Director of the student's major. The topic of the Honours research project must be on a topic related to their major and selected in consultation with the Program Director of the student's major and the professor who has agreed to supervise the research project.

Expand allContract all

Course	Title	Credits
FAES 405	Honours Project 1.	3
FAES 406	Honours Project 2.	3

Complementary Courses (30 credits)

Complementary courses are selected as follows:

At least 9 credits selected from:

Expand allContract all

Course	Title	Credits
AGEC 200	Principles of Microeconomics.	3
AGEC 201	Principles of Macroeconomics.	3
AGEC 330	Agriculture and Food Markets.	3
AGEC 430	Agriculture, Food and Resource Policy.	3
AGEC 442	Economics of International Agricultural Development.	3
AGEC 450	Agribusiness Management.	3

At least 9 credits selected from:

Expand allContract all

Course	Title	Credits
ENVR 203	Knowledge, Ethics and Environment.	3
NUTR 301	Psychology.	3
NUTR 322	Applied Sciences Communication.	3
NUTR 342	Applied Human Resources.	3

12 credits selected from:

Expand allContract all

Course	Title	Credits
FDSC 480	Food Industry Internship.	12
NUTR 480	Nutrition Industry Internship.	12

Elective Courses (12 credits)

Electives are selected in consultation with an academic adviser.