

FOOD SCIENCE (CERTIFICATE) (30 CREDITS)

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

Degree: Certificate in Food Science

Program credit weight: 30

FDSC 520	Biophysical Chemistry of Food.	3
FDSC 525	Food Quality Assurance.	3
FDSC 536	Food Traceability.	3
FDSC 537	Nutraceutical Chemistry.	3
LSCI 211	Biochemistry 1.	3
LSCI 230	Introductory Microbiology.	3
NUTR 207	Nutrition and Health.	3

Program Description

This program is geared toward mature students, who have an undergraduate degree in a science-related discipline, to acquire the basic knowledge in the food science area to enter food-related industries or a food science graduate program. Students must complete a core course that introduces them to the basics of the field of food science and then choose complementary courses that allow a broad-based exposure in areas such as food chemistry/analysis, food microbiology/nutrition, quality assurance/safety, processing/engineering, communication skills, and ethics.

Required Course (3 credits)

Expand allContract all

Course	Title	Credits
FDSC 200	Introduction to Food Science.	3

Complementary Courses (27 credits)

27 credits (select no more than two 200-level courses)

Expand allContract all

Course	Title	Credits
AGRI 510	Professional Practice.	3
BREE 324	Elements of Food Engineering.	3
BREE 535	Food Safety Engineering.	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 400	Food Packaging.	3
FDSC 405	Food Product Development.	3
FDSC 442	Food Microbiology.	3
FDSC 495D1	Food Science Seminar.	1.5
FDSC 495D2	Food Science Seminar.	1.5
FDSC 515	Enzymology.	3
FDSC 516	Flavour Chemistry.	3
FDSC 519	Advanced Food Processing.	3