FOOD SCIENCE - FOOD CHEMISTRY OPTION (B.SC.(F.SC.)) (90 CREDITS)

Offered by: Food Science&Agr.Chemistry (Faculty of Agricultural and Environmental Sciences)
Degree: Bachelor of Science (Food Science)
Program credit weight: 90

Program Description

This program is intended for those students interested in the multidisciplinary field of food science. The courses are integrated to acquaint the student with food processing, food chemistry, quality assurance, analytical procedures, food products, standards, and regulations. The program prepares graduates for employment as scientists in industry or government, in regulatory, research, quality assurance, or product development capacities.

Graduates have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST). Graduates of the Food Science Major with Food Chemistry Option can also qualify for recognition by the Institute of Food Technologists (IFT) and the Ordre des chimistes du Québec (OCQ). Food Chemistry Option is completed to 90 credits with free elective courses.

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

For information on academic advising, see: http://www.mcgill.ca/macdonald/studentinfo/advising

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.

Required Courses (54 credits)

Note: If an introductory CEGEP-level Organic Chemistry course has not been completed, then FDSC 230 Organic Chemistry. must be completed as a replacement.

Expand allContract all

Course	Title	Credits
AEMA 310	Statistical Methods 1.	3
AGRI 510	Professional Practice.	3
BREE 324	Elements of Food Engineering.	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 310	Post Harvest Fruit and Vegetable Technology.	3
FDSC 319	Food Commodities.	3
FDSC 330	Food Processing.	3
FDSC 400	Food Packaging.	3
FDSC 442	Food Microbiology.	3
FDSC 495D1	Food Science Seminar.	1.5
FDSC 495D2	Food Science Seminar.	1.5
FDSC 525	Food Quality Assurance.	3
FDSC 540	Sensory Evaluation of Foods.	3
LSCI 211	Biochemistry 1.	3
LSCI 230	Introductory Microbiology.	3
NUTR 207	Nutrition and Health.	3

Additional Required Courses - Food Chemistry Option (30 credits)

Note: Graduates of this program are qualified for recognition by the Institute of Food Technologists (IFT) and the Ordre des chimistes du Québec (OCQ).

Expand allContract all

Course	Title	Credits
FDSC 233	Physical Chemistry.	3
FDSC 305	Food Chemistry 2.	3
FDSC 315	Separation Techniques in Food Analysis 1.	3
FDSC 334	Analysis of Food Toxins and Toxicants.	3
FDSC 405	Food Product Development.	3
FDSC 490	Research Project 1.	3
FDSC 491	Research Project 2.	3
FDSC 515	Enzymology.	3
FDSC 516	Flavour Chemistry.	3
FDSC 520	Biophysical Chemistry of Food.	3

Electives (6 credits)

Electives are selected in consultation with an academic adviser, to meet the minimum 90-credit requirement for the degree. A portion of these credits should be in the humanities/social sciences.