

FOOD SCIENCE/ NUTRITIONAL SCIENCE MAJOR (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

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 publication 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 (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

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
	NUTR 342	Applied Human Resources.	3

At least 9 credits selected from:

Expand allContract all

Course	Title	Credits
ANSC 551	Carbohydrate and Lipid Metabolism.	3
ANSC 552	Protein Metabolism and Nutrition.	3
ENVR 203	Knowledge, Ethics and Environment.	3
FDSC 516	Flavour Chemistry.	3
FDSC 536	Food Traceability.	3
FDSC 537	Nutraceutical Chemistry.	3
NUTR 322	Applied Sciences Communication.	3
NUTR 341	Global Food Security.	3
NUTR 503	Nutrition and Exercise.	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.

* Not all courses may be offered every year, please consult with your adviser when planning your program.