Food Science

This section presents the requirements for programs in:

- **Food Science B.Sc. Honours**
- **Minor in Food Science**

Food Science
B.Sc. Honours (20.0 credits)

A. Credits Included in the Major CGPA (9.5 credits)		
1. 6.0 credits in:		6.0
FOOD 1001 [0.5]	Introduction to Food Science	
FOOD 2001 [0.5]	Principles of Nutrition	
FOOD 2002 [0.5]	Food Processing	
FOOD 2003 [0.5]	Regulation of the Canadian Food Industry	
FOOD 2004 [0.5]	Scientific Communication in Food Science	
FOOD 3001 [0.5]	Food Chemistry	
FOOD 3002 [0.5]	Food Analysis	
FOOD 3005 [0.5]	Food Microbiology	
FOOD 4001 [0.5]	Food Quality Control	
FOOD 4102 [0.5]	Current Issues in Canadian Food Governance, Regulation and Policy	
FOOD 4103 [0.5]	Food Safety Risk Assessment	
FOOD 4201 [0.5]	Advanced Nutrition and Metabolism	
2. 1.0 credit from:		1.0
FOOD 3003 [0.5]	Food Packaging and Shelf Life	
FOOD 3006 [0.5]	Upcycling and Sustainable Food Systems	
FOOD 4002 [0.5]	Analysis of Food Contaminants	
FOOD 4202 [0.5]	Micronutrients and Health	
FOOD 4203 [0.5]	Functional Foods and Natural Health Products	
3. 1.0 credit from:		1.0
FOOD 4905 [1.0]	Food Science Honours Workshop	
FOOD 4907 [1.0]	Food Science Honours Essay and Research Proposal	
FOOD 4908 [1.0]	Food Science Research Project	
4. 1.5 credits in:		1.5
BIOC 2200 [0.5]	Cellular Biochemistry	
BIOC 3101 [0.5]	Unlocking Metabolism: Pathways, Enzymes, and Control	
BIOC 4708 [0.5]	Principles of Toxicology	
B. Credits Not Included in the Major CGPA (10.5 credits)		
5. 0.5 credit from:		0.5
PHIL 1550 [0.5]	Introduction to Ethics and Social Issues	
PHIL 2408 [0.5]	Bioethics	
6. 1.0 credit in:		1.0
ECON 1001 [0.5]	Introduction to Microeconomics	
ECON 1002 [0.5]	Introduction to Macroeconomics	
7. 0.5 credit from:		0.5
0.5 credit in ECON at the 3000 level, or		
BUSI 2204 [0.5]	Basic Marketing	
8. 2.5 credits in:		2.5
CHEM 1001 [0.5]	General Chemistry I	
CHEM 1002 [0.5]	General Chemistry II	
CHEM 2203 [0.5]	Organic Chemistry I	
CHEM 2204 [0.5]	Organic Chemistry II	
CHEM 2303 [0.5]	Analytical Chemistry II	
9. 2.0 credits in:		2.0
BIOL 1103 [0.5]	Foundations of Biology I	
BIOL 1104 [0.5]	Foundations of Biology II	
BIOL 2104 [0.5]	Introductory Genetics	
BIOL 2303 [0.5]	Microbiology	
10. 1.5 credits in:		1.5
MATH 1007 [0.5]	Elementary Calculus I	
STAT 2507 [0.5]	Introduction to Statistical Modeling I	
STAT 2509 [0.5]	Introduction to Statistical Modeling II	
11. 0.5 credit in:		0.5
PHYS 1007 [0.5]	Elementary University Physics I	
12. 0.5 credit from:		0.5
BIOC 3102 [0.5]	Biochemical Signals and Structures: The Molecular Language of Cells	
BIOL 3104 [0.5]	Molecular Genetics	
13. 0.5 credit from:		0.5
Courses listed in but not used to fulfill item 13 above, one of:		
BIOC 3102 [0.5]	Biochemical Signals and Structures: The Molecular Language of Cells	
BIOC 3202 [0.5]	Biophysical Techniques and Applications	
BIOC 3203 [0.5]	Biochemical Pharmacology	
BIOC 4004 [0.5]	Industrial Biochemistry	
BIOL 3104 [0.5]	Molecular Genetics	
BIOL 4106 [0.5]	Advances in Molecular Biology	
CHEM 3201 [0.5]	Advanced Organic Chemistry I	
14. 1.0 credit in free electives		1.0
Total Credits		**20.0**

Minor in Food Science (4.0 credits)

The Minor in Food Science is available to degree students registered in programs other than the Food Science B.Sc. Honours program. Note that there are several prerequisites in Chemistry, Biochemistry and Math that may also need to be satisfied.

Students are required to present a Minor CGPA of 4.00 or higher at graduation in order to be awarded a Minor in Food Science.

Requirements		
1. 0.5 credit in:		0.5
FOOD 1001 [0.5]	Introduction to Food Science	
2. 0.5 credit from:		0.5
FOOD 2001 [0.5]	Principles of Nutrition	
FOOD 2002 [0.5]	Food Processing	
3. 3.0 credits in FOOD at 2000-level or higher		3.0
4. The remaining requirements of the major discipline(s) and degree must be satisfied.		
Total Credits		**4.0**

B.Sc. Regulations

The regulations presented in this section apply to all Bachelor of Science programs. In addition to the requirements presented here, students must satisfy the University regulations common to all undergraduate students including the process of Academic Continuation Evaluation (see the *Academic Regulations of the University* section of this Calendar).

Breadth Requirement for the B.Sc.

Students in a Bachelor of Science program must present the following credits at graduation:

1. 2.0 credits in Science Continuation courses not in the major discipline; **students completing a double major are considered to have completed this requirement providing they have 2.0 credits in Science Continuation courses in each of the two majors;**
2. 2.0 credits in courses outside of the faculties of Science and Engineering and Design (may include ISAP 1000)

In most cases, the requirements for individual B.Sc. programs, as stated in this Calendar, contain these requirements, explicitly or implicitly.

Students admitted to B.Sc. programs by transfer from another institution must present at graduation (whether taken at Carleton or elsewhere):

1. 2.0 credits in courses outside of the faculties of Science and Engineering and Design (may include ISAP 1000) if the student received fewer than 10.0 transfer credits; or,
2. 1.0 credit in courses outside of the faculties of Science and Engineering and Design (may include ISAP 1000) if the student received 10.0 or more transfer credits.

Declared and Undeclared Students

Degree students are considered "Undeclared" if they have been admitted to a degree, but have not yet selected and been accepted into a program within that degree. The status "Undeclared" is available only in the B.A. and B.Sc. degrees. Undeclared students must apply to enter a program upon or before completing 3.5 credits.

Change of Program within the B.Sc. Degree

To transfer to a program within the B.Sc. degree, applicants must normally be *Eligible to Continue* (EC) in the new program, by meeting the CGPA thresholds described in Section 3.1.9 of the *Academic Regulations of the University.*

Applications to declare or change programs within the B.Sc. degree must be made online through Carleton Central by completing a Change of Program Elements (COPE) application form within the published deadlines. Acceptance into a program, or into a program element or option, is subject to any enrolment limitations, and/or specific program, program element or option requirements as published in the relevant Calendar entry.

Minors, Concentrations, and Specializations

Students may add a Minor, Concentration, or Specialization by completing a Change of Program Elements (COPE) application form online through Carleton Central. Acceptance into a Minor, Concentration, or Specialization normally requires that the student be *Eligible to Continue* (EC) and is meeting the minimum CGPAs described in Section 3.1.9 of the *Academic Regulations of the University*, as well as being subject to any specific requirements of the intended Minor, Concentration, or Specialization as published in the relevant Calendar entry.

Experimental Science Requirement

Students in a B.Sc. degree program must present at graduation at least two full credits of Experimental Science chosen from two different departments or institutes from the list below:

Approved Experimental Science Courses

Biochemistry	
BIOC 2200 [0.5]	Cellular Biochemistry
BIOC 4001 [0.5]	Methods in Biochemistry
BIOC 4201 [0.5]	Advanced Cell Culture and Tissue Engineering
Biology	
BIOL 1103 [0.5]	Foundations of Biology I
BIOL 1104 [0.5]	Foundations of Biology II
BIOL 2001 [0.5]	Animals: Form and Function
BIOL 2002 [0.5]	Plants: Form and Function
BIOL 2104 [0.5]	Introductory Genetics
BIOL 2200 [0.5]	Cellular Biochemistry
BIOL 2600 [0.5]	Ecology
Chemistry	
CHEM 1001 [0.5]	General Chemistry I
CHEM 1002 [0.5]	General Chemistry II
CHEM 2103 [0.5]	Physical Chemistry I
CHEM 2203 [0.5]	Organic Chemistry I
CHEM 2204 [0.5]	Organic Chemistry II
CHEM 2302 [0.5]	Analytical Chemistry I
CHEM 2303 [0.5]	Analytical Chemistry II
CHEM 2800 [0.5]	Foundations for Environmental Chemistry
Earth Sciences	
ERTH 1002 [0.5]	The Earth and Life Odyssey: A Journey Through Billions of Years
ERTH 2102 [0.5]	Mineralogy to Petrology
ERTH 2404 [0.5]	Engineering Geoscience
ERTH 2802 [0.5]	Field Geology I
ERTH 3111 [0.5]	Vertebrate Evolution: Mammals, Reptiles, and Birds
ERTH 3112 [0.5]	Vertebrate Evolution: Fish and Amphibians
ERTH 3204 [0.5]	Mineral Deposits
ERTH 3205 [0.5]	Physical Hydrogeology
Food Sciences	
FOOD 3001 [0.5]	Food Chemistry
FOOD 3002 [0.5]	Food Analysis
FOOD 3005 [0.5]	Food Microbiology
Geography	

GEOG 1010 [0.5]	Global Environmental Systems
GEOG 3108 [0.5]	Soil Properties
Neuroscience	
NEUR 3206 [0.5]	Sensory and Motor Neuroscience
NEUR 3207 [0.5]	Systems Neuroscience
NEUR 4600 [0.5]	Advanced Lab in Neuroanatomy
Physics	
PHYS 1001 [0.5]	Foundations of Physics I
PHYS 1002 [0.5]	Foundations of Physics II
PHYS 1003 [0.5]	Introductory Mechanics and Thermodynamics
PHYS 1004 [0.5]	Introductory Electromagnetism and Wave Motion
PHYS 1007 [0.5]	Elementary University Physics I
PHYS 1008 [0.5]	Elementary University Physics II
PHYS 2202 [0.5]	Wave Motion and Optics
PHYS 2604 [0.5]	Modern Physics I
PHYS 3007 [0.5]	Third Year Physics Laboratory: Selected Experiments and Seminars
PHYS 3606 [0.5]	Modern Physics II
PHYS 3608 [0.5]	Modern Applied Physics

Course Categories for B.Sc. Programs

Science Geography Courses

GEOG 1010 [0.5]	Global Environmental Systems
GEOG 2006 [0.5]	Introduction to Quantitative Research
GEOG 2013 [0.5]	Weather and Water
GEOG 2014 [0.5]	The Earth's Surface
GEOG 3003 [0.5]	Quantitative Geography
GEOG 3010 [0.5]	Field Methods in Physical Geography
GEOG 3102 [0.5]	Geomorphology
GEOG 3103 [0.5]	Watershed Hydrology
GEOG 3104 [0.5]	Principles of Biogeography
GEOG 3105 [0.5]	Climate and Atmospheric Change
GEOG 3106 [0.5]	Aquatic Science and Management
GEOG 3108 [0.5]	Soil Properties
GEOG 4000 [0.5]	Field Studies
GEOG 4005 [0.5]	Directed Studies in Geography
GEOG 4013 [0.5]	Cold Region Hydrology
GEOG 4017 [0.5]	Global Biogeochemical Cycles
GEOG 4101 [0.5]	Two Million Years of Environmental Change
GEOG 4103 [0.5]	Water Resources Engineering
GEOG 4104 [0.5]	Microclimatology
GEOG 4108 [0.5]	Permafrost

Science Psychology Courses

PSYC 2001 [0.5]	Introduction to Research Methods in Psychology
PSYC 2002 [0.5]	Introduction to Statistics in Psychology
PSYC 2700 [0.5]	Introduction to Cognitive Psychology
PSYC 3000 [1.0]	Design and Analysis in Psychological Research
PSYC 3506 [0.5]	Cognitive Development
PSYC 3700 [1.0]	Cognition (Honours Seminar)
PSYC 3702 [0.5]	Perception
PSYC 2307 [0.5]	Human Neuropsychology I
PSYC 3307 [0.5]	Human Neuropsychology II

Science Continuation Courses

A course at the 2000 level or above may be used as a Science Continuation credit in a B.Sc. program if it is not in the student's major discipline, and is chosen from the following:

- BIOC (Biochemistry)
- BIOL (Biology) Biochemistry students may use BIOL 2005 only as a free elective.
- CHEM (Chemistry)
- COMP (Computer Science) A maximum of two half-credits at the 1000-level in COMP, excluding COMP 1001 may be used as Science Continuation credits.
- ERTH (Earth Sciences), except ERTH 2415 which may be used only as a free elective for any B.Sc. program. Students in Earth Sciences programs may use ERTH 2401, ERTH 2402, and ERTH 2403 only as free electives.
- Engineering. Students wishing to register in Engineering courses must obtain the permission of the Faculty of Engineering and Design.
- ENSC (Environmental Science)
- FOOD (Food Science and Nutrition)
- GEOM (Geomatics)
- HLTH (Health Sciences)
- ISAP (Interdisciplinary Science Practice)
- MATH (Mathematics)
- NEUR (Neuroscience)
- PHYS (Physics), except PHYS 2903
- Science Geography Courses (see list above)
- Science Psychology Courses (see list above)
- STAT (Statistics)
- TSES (Technology, Society, Environment) except TSES 2305. Biology students may use these courses only as free electives. Integrated Science and Environmental Science students may include these courses in their programs but may not count them as part of the Science Sequence.

Science Faculty Electives

Science Faculty Electives are courses at the 1000-4000 level chosen from:

- BIOC (Biochemistry)
- BIOL (Biology) Biology & Biochemistry students may use BIOL 1010 and BIOL 2005 only as free electives
- CHEM (Chemistry) except CHEM 1003, CHEM 1004 and CHEM 1007
- COMP (Computer Science) except COMP 1001
- ERTH (Earth Sciences) except ERTH 1004 and ERTH 2415. Earth Sciences students may use ERTH 2401, ERTH 2402 and ERTH 2403 only as free electives.
- Engineering
- ENSC 2001
- FOOD (Food Science and Nutrition)
- GEOM (Geomatics)
- HLTH (Health Science)

ISAP (Interdisciplinary Science Practice)

MATH (Mathematics)

NEUR (Neuroscience)

PHYS (Physics) except PHYS 1901, PHYS 1902, PHYS 1905, PHYS 2903

Science Geography (see list above)

Science Psychology (see list above)

STAT (Statistics)

TSES (Technology, Society, Environment) Biology students may use these courses only as free electives.

Advanced Science Faculty Electives

Advanced Science Faculty Electives are courses at the 2000-4000 level chosen from the Science Faculty Electives list above.

Approved Courses Outside the Faculties of Science and Engineering and Design (may include ISAP 1000)

All courses offered by the Faculty of Arts and Social Sciences, the Faculty of Public and Global Affairs, and the Sprott School of Business are approved as Arts or Social Sciences courses EXCEPT FOR: All Science Geography courses (see list above), all Geomatics (GEOM) courses, all Science Psychology courses (see list above). ISAP 1000 may be used as an Approved Course Outside the Faculties of Science and Engineering and Design.

Free Electives

Any course is allowable as a Free Elective providing it is not prohibited (see below). Students are expected to comply with prerequisite requirements and enrolment restrictions for all courses as published in this Calendar.

Courses Allowable Only as Free Electives in any B.Sc. Program

BIOL 4810 [0.5]	Education Research in Undergraduate Science
CHEM 1003 [0.5]	The Chemistry of Food, Health and Drugs
CHEM 1004 [0.5]	Drugs and the Human Body
CHEM 1007 [0.5]	Chemistry of Art and Artifacts
ERTH 1004 [0.5]	Earth's Epic Tale: A Story Across Billions of Years
ERTH 2415 [0.5]	Natural Disasters
ISCI 1001 [0.5]	Introduction to the Environment
ISCI 2000 [0.5]	Natural Laws
ISCI 2002 [0.5]	Human Impacts on the Environment
PHYS 1901 [0.5]	Planetary Astronomy
PHYS 1902 [0.5]	From our Star to the Cosmos
PHYS 1905 [0.5]	Physics Behind Everyday Life
PHYS 2903 [0.5]	Physics Towards the Future

Prohibited Courses

The following courses are not acceptable for credit in any B.Sc. program:

COMP 1001 [0.5]	Introduction to Computational Thinking for Arts and Social Science Students
MATH 1009 [0.5]	Mathematics for Business
MATH 1119 [0.5]	Linear Algebra: with Applications to Business
MATH 1401 [0.5]	Elementary Mathematics for Economics I
MATH 1402 [0.5]	Elementary Mathematics for Economics II

all 0000-level courses

Co-operative Education

For more information about how to apply for the Co-op program and how the Co-op program works please visit the Co-op website.

All students participating in the Co-op program are governed by the Undergraduate Co-operative Education Policy.

Undergraduate Co-operative Education Policy

Admission Requirements

Students can apply to Co-op in one of two ways: directly from high school, or after beginning a degree program at Carleton.

If a student applies to a degree program with a Co-op option from high school, their university grades will be reviewed two terms to one year prior to their first work term to ensure they meet the academic requirements after their first or second year of study. The time at which the evaluation takes place depends on the program of study. Students will automatically receive an admission decision via their Carleton email account.

Students who did not request Co-op at the time they applied to Carleton can request Co-op after they begin their university studies. To view application instructions and deadlines, please visit carleton.ca/co-op.

To be admitted to Co-op, a student must successfully complete 5.0 or more credits that count towards their degree, meet the minimum CGPA requirement(s) for the student's Co-op option, and fulfil any specified course prerequisites. To see the unique admission and continuation requirements for each Co-op option, please refer to the specific degree programs listed in the Undergraduate Calendar.

Participation Requirements

Co-op Participation Agreement

All students must adhere to the policies found within the Co-op Participation Agreement.

COOP 1000

Once a student has been admitted to the Co-op Program, they will be given access to register in COOP 1000. This zero-credit online course must be completed at least two terms prior to the student's first work term.

Communication with the Co-op Office

Students must maintain contact with the Co-op Office during their job search and while on a work term. All email communication will be conducted via the students' Carleton email account.

Employment

Although every effort is made to ensure a sufficient number of job postings for all Co-op students, no guarantee of employment can be made. The Co-op job search process is competitive, and success is dependent upon factors such as current market conditions, academic

performance, skills, motivation, and level of commitment to the job search. It is the student's responsibility to apply for positions via the Co-op job board in addition to actively conducting a self-directed job search. Students who do not obtain a co-op work term are expected to continue with their academic studies. It should be noted that hiring priority for positions within the Federal Government of Canada is given to Canadian citizens.

Registration

- Students must be registered as full-time during all fall and winter study terms beginning the term in which they enroll in COOP 1000.
- Students will be registered in a Co-op Work Term course while at work. This course does not carry academic course credit, but is noted on academic transcripts.
- Students may register in a 0.5 credit during a work term, provided the course is offered during the evening or is offered asynchronously online.
- Students must have at least one term of full-time studies left to complete following their final co-op work term. Students cannot end their degree on a work term.

Work Term Assessment and Evaluation

Work Term Evaluation

Employers are responsible for submitting to Carleton University final performance evaluations for their Co-op students at the end of their work terms.

Work Term Assessment

In order to successfully complete the co-op work term, students must receive a Satisfactory (SAT) grade on their Co-op Work Term Report, which they must submit at the completion of each four-month work term.

Graduation with the Co-op Designation

In order to graduate with the Co-op Designation, students must satisfy all requirements of the degree program in addition to the successful completion of three or four work terms (the number is dependent upon the student's academic program). Students found in violation of the Co-op Participation Agreement may have the Co-op Designation withheld.

Note: Participation in the co-op option will add up to one additional year for a student to complete their degree program.

Voluntary Withdrawal from the Co-op Option

Students who are currently on a co-op work term or who have already committed to a co-op work term either verbally or in writing may not leave the position and/or withdraw from the co-op option until they have completed the work term and all related requirements.

Involuntary or Required Withdrawal from the Co-op Option

Students may be removed from the Co-op Program for any of the following reasons:

1. Failure to achieve a grade of SAT in COOP 1000;
2. Failure to attend all interviews for positions to which the student has applied;
3. Declining more than one job offer during the job search;
4. Reneging on a co-op position that the student has accepted either verbally or in writing;
5. Continuing a job search after accepting a co-op position;
6. Dismissal from a work term by the co-op employer;
7. Leaving a work term without approval from the Co-op Management Team;
8. Receipt of an unsatisfactory work term evaluation;
9. Receiving a grade of UNS on the work term report.

International Students

All international students are required to possess a Co-op Work Permit issued by Immigration, Refugees and Citizenship Canada before they can begin working. The Co-operative Education Office will provide students with a letter of support to accompany their Co-op Work Permit application. Students are advised to discuss the application process and application requirements with the International Student Services Office.

Co-op Fees

All participating Co-op students are required to pay Co-op fees. For full details, please see the Co-op website.

B.Sc. Honours Food Science: Co-op Admission and Continuation Requirements

- Maintain full-time status in each study term;
- Be eligible to work in Canada (for off-campus work);
- Have successfully completed COOP 1000 .

In addition to the following:

1. Registered as a full-time student in the B.Sc. Honours Food Science program;
2. Obtained third-year standing;
3. Successfully completed, by the start-date of the first work term, 1.5 credits from FOOD 3001, FOOD 3002, FOOD 3005, FOOD 3003, and FOOD 4001;
4. Obtained an Overall CGPA of at least 6.50 and a Major CGPA of at least 8.00. These CGPAs must be maintained throughout the duration of the degree.

B.Sc. Honours Food Science students must successfully complete three (3) work terms to obtain the Co-op Designation.

Work Term Course: FOOD 3999
Work/Study Pattern:

Year 1		Year 2		Year 3		Year 4		Year 5	
Term	**Pattern**	**Term**	**Pattern**	**Term**	**Pattern**	**Term**	**Pattern**	**Term**	**Pattern**
Fall	S	Fall	S	Fall	S	Fall	W	Fall	S
Winter	S	Winter	S	Winter	S	Winter	W	Winter	S
Summer		Summer		Summer	W	Summer	W		

Legend
S: Study
W: Work

Admissions Information

Admission Requirements are for the 2025-26 year only, and are based on the Ontario High School System. Holding the minimum admission requirements only establishes eligibility for consideration. The cut-off averages for admission may be considerably higher than the minimum. See also the **General Admission and Procedures** section of this Calendar. An overall average of at least 70% is normally required to be considered for admission. Some programs may also require specific course prerequisites and prerequisite averages and/or supplementary admission portfolios. Higher averages are required for admission to programs for which the demand for places by qualified applicants exceeds the number of places available. The overall average required for admission is determined each year on a program by program basis. Consult admissions.carleton.ca for further details.

Note: Courses listed as *recommended* are not mandatory for admission. Students who do not follow the recommendations will not be disadvantaged in the admission process.

Admissions Information

Admission requirements are based on the Ontario High School System. Prospective students can view the admission requirements through the Admissions website at admissions.carleton.ca. The overall average required for admission is determined each year on a program-by-program basis. Holding the minimum admission requirements only establishes eligibility for consideration; higher averages are required for admission to programs for which the demand for places by qualified applicants exceeds the number of places available. All programs have limited enrolment and admission is not guaranteed. Some programs may also require specific course prerequisites and prerequisite averages and/or supplementary admission portfolios. Consult admissions.carleton.ca for further details.

Note: If a course is listed as *recommended*, it is not mandatory for admission. Students who do not follow the recommendations will not be disadvantaged in the admission process.

Degrees

- B.Sc. (Honours)
- B.Sc. (Major)
- B.Sc.

Admission Requirements

B. Sc. Honours

First Year

The Ontario Secondary School Diploma (OSSD) or equivalent including a minimum of six 4U or M courses. For most programs including Biochemistry, Bioinformatics, Biotechnology, Chemistry, Combined Honours in Biology and Physics, Chemistry and Physics, Computational Biochemistry, Food Science, Nanoscience, Neuroscience and Biology, Neuroscience and Mental Health, and Psychology, the six 4U or M courses must include Advanced Functions, and two of Biology, Chemistry, Earth and Space Sciences, or Physics. (Calculus and Vectors is strongly recommended).

Specific Honours Admission Requirements
For the Honours programs in Earth Sciences, Environmental Science, Geomatics, Integrated Science, and Physical Geography, Calculus and Vectors may be substituted for Advanced Functions.

For the Honours programs in Physics and Applied Physics, and for double Honours in Mathematics and Physics, Calculus and Vectors is required in addition to Advanced Functions and one of 4U Physics, Chemistry, Biology, or Earth and Space Sciences. For all programs in Physics, 4U Physics is strongly recommended.

For Honours in Psychology, a 4U course in English is recommended.

For Honours in Environmental Science, a 4U course in Biology and Chemistry is recommended.

Advanced Standing

Applications for admission beyond first year will be assessed on their merits. Applicants must normally be *Eligible to Continue* in their year level, in addition to meeting the CGPA thresholds described in Section 3.1.9 of the Academic Regulations of the University. Advanced standing will be granted only for those subjects deemed appropriate for the program and stream selected.

B.Sc. Major and B.Sc.

First Year

The Ontario Secondary School Diploma (OSSD) or equivalent including a minimum of six 4U or M courses. The six 4U or M courses must include Advanced Functions and two of Calculus and Vectors, Biology, Chemistry, Earth and Space Science, or Physics (Calculus and Vectors is strongly recommended). For the B.Sc. Major in Physics, 4U Physics is strongly recommended.

Advanced Standing

Applications for admission beyond first year will be assessed on their merits. Applicants must normally be *Eligible to Continue* (EC) in their year level. Advanced standing will be granted only for those subjects deemed appropriate for the program and stream selected.

Co-op Option

Direct Admission to the First Year of the Co-op Option
Applicants must:

1. meet the required overall admission cut-off average and prerequisite course average. These averages may be higher than the stated minimum requirements;
2. be registered as a full-time student in the Bachelor of Science Honours program;
3. be eligible to work in Canada (for off-campus work placements).

Note that meeting the above requirements only establishes eligibility for admission to the program. The prevailing job market may limit enrolment in the co-op option.

Note: continuation requirements for students previously admitted to the co-op option and admission requirements for the co-op option after beginning the program are described in the Co-operative Education Regulations section of this Calendar.

Food Science (FOOD) Courses

FOOD 1001 [0.5 credit]
Introduction to Food Science
Overview of the food industry. Production, processing, product development, packaging, chemistry, analysis, microbiology. Elements risk assessment, policy making and regulation.
Lectures three hours a week.

FOOD 2001 [0.5 credit]
Principles of Nutrition
Roles of nutrients, lipids, proteins, carbohydrates, fluids and electrolytes. Digestion, absorption, transport, energy metabolism. Disorders including diabetes, cardiovascular disease and osteoporosis. Nutrition through the life cycle.
Prerequisite(s): CHEM 1002, BIOL 1103.
Lectures three hours a week.

FOOD 2002 [0.5 credit]
Food Processing
Principles of major techniques used in food processing and preservation. Processing of specific food groups including cereals, oilseeds, dairy, beverages and frozen foods. Effects of processing on physico-chemical, rheological, and sensory characteristics. Role of research and development in food industry.
Prerequisite(s): FOOD 1001.
Lectures three hours a week.

FOOD 2003 [0.5 credit]
Regulation of the Canadian Food Industry
Regulation of the Canadian food industry including regulators, regulatory powers, the process of enacting laws/regulation and food safety requirements. Food composition, standardization, advertising, labeling, packaging, ingredients, additives, and fortification requirements. Inspection, enforcement and compliance powers and policies.
Prerequisite(s): Second year standing.
Lectures three hours per week.

FOOD 2004 [0.5 credit]
Scientific Communication in Food Science
Principles of effective scientific communication for scientific and non-scientific audiences. Applicable to laboratory reports, literature reviews, posters, presentations, and briefing notes.
Includes: Experiential Learning Activity
Prerequisite(s): FOOD 1001 or second-year standing in Food Science or Chemistry.
Workshop four hours a week.

FOOD 3001 [0.5 credit]
Food Chemistry
Chemistry of the major components of foods such as proteins, lipids, carbohydrates and of the minor components such as enzymes, vitamins and various additives and their relationships to food stability and degradation.
Includes: Experiential Learning Activity
Prerequisite(s): FOOD 1001, FOOD 2001, CHEM 2204, BIOC 2200.
Lectures three hours a week and laboratory three hours a week.

FOOD 3002 [0.5 credit]
Food Analysis
In-depth principles and practices of food proximate analysis. Introductory concepts of food adulteration and detection. Major techniques such as chromatography, colorimetry, spectroscopy, rheology.
Includes: Experiential Learning Activity
Prerequisite(s): FOOD 3001.
Lectures three hours a week, laboratory three hours a week.

FOOD 3003 [0.5 credit]
Food Packaging and Shelf Life
An introduction to the materials used for food packaging, including their chemical and physical characteristics. Interactions of these materials with food products, and their effects on shelf life of food.
Prerequisite(s): FOOD 2002.
Lectures three hours a week.

FOOD 3005 [0.5 credit]
Food Microbiology
Foodborne diseases, microbial growth and survival, food spoilage, food fermentation. Techniques for detecting and quantifying microorganisms in foods.
Includes: Experiential Learning Activity
Prerequisite(s): FOOD 1001, FOOD 2001, BIOL 2303.
Lectures three hours a week, laboratory three hours a week.

FOOD 3006 [0.5 credit]
Upcycling and Sustainable Food Systems
Food processing and upcycling in the context of sustainable food systems. Case studies to assess social, economic, and environmental impacts of food processing and upcycling on communities and the food industry. Transdisciplinary perspectives to propose a food rescue product.
Includes: Experiential Learning Activity
Prerequisite(s): third year standing in a BSc or BHSc program.
Workshop 3 hours a week.

FOOD 3999 [0.0 credit]
Co-operative Work Term
Provides practical experience for students enrolled in the Co-operative option. Students must receive satisfactory evaluations from their work term employer. Written and oral reports will be required. Graded as SAT or UNS.
Includes: Experiential Learning Activity
Prerequisite(s): Registration in the Food Science Co-operative Education option and permission of the Department.
Work term.

FOOD 4001 [0.5 credit]
Food Quality Control
Factors affecting quality in manufacturing and processing of foods and principles of quality control and quality assurance. Sampling plans and statistical methods. Applications of physical, chemical, biological and microbiological tests in quality control. Quality systems and standards.
Prerequisite(s): FOOD 2002, FOOD 2003, and third or fourth year standing.
Also offered at the graduate level, with different requirements, as FOOD 5104, for which additional credit is precluded.
Lectures three hours a week.

FOOD 4002 [0.5 credit]
Analysis of Food Contaminants
Official methods to identify food contaminants and adulterated foods. Includes agricultural chemicals, veterinary drugs, toxins, metals, and allergens. Interpretation of results in the context of current Canadian and international food safety regulations.
Includes: Experiential Learning Activity
Prerequisite(s): BIOC 3101 or CHEM 3205 or CHEM 3305, and third or fourth year standing.
Laboratory four hours per week, tutorial one hour a week.

FOOD 4102 [0.5 credit]
Current Issues in Canadian Food Governance, Regulation and Policy
Focus on the ever-changing and evolving issues in Canadian food governance, regulation and policy. Topical food safety, governance, policies, enforcement, trade and import/export issues and developments.
Prerequisite(s): FOOD 2003, and third or fourth year standing.
Lectures three hours a week.

FOOD 4103 [0.5 credit]
Food Safety Risk Assessment
The role of risk management in providing science-based approaches to solving food safety problems. Risk management models and practical applications in critical risk management. An examination of actual risk assessments. Risk communication is addressed.
Prerequisite(s): BIOC 3101, and third or fourth-year standing.
Lectures three hours a week.

FOOD 4201 [0.5 credit]
Advanced Nutrition and Metabolism
Metabolism of macronutrients in the human body. Detailed catabolic and anabolic reactions of carbohydrates, lipids and proteins. Regulatory control points in healthy and diseased states. Discussion of the literature pertaining to nutrition, metabolism and chronic disease.
Prerequisite(s): FOOD 2001, BIOC 3101 and fourth year standing.
Also offered at the graduate level, with different requirements, as FOOD 5101, for which additional credit is precluded.
Lectures three hours a week.

FOOD 4202 [0.5 credit]
Micronutrients and Health
Use of scientific literature to examine human metabolism of vitamins and minerals and associated diseases throughout the life cycle. Development of advanced scientific literacy skills, with an emphasis on systematic reviews.
Prerequisite(s): BIOC 2200 or BIOL 2200 and third- or fourth-year standing.
Lectures three hours a week.

FOOD 4203 [0.5 credit]
Functional Foods and Natural Health Products
Study of the bioactive components of functional foods and natural health products, for the improvement of health and nutrition. Sources and chemistry of bioactives, mechanisms of actions, process technology, efficacy and safety. Role of research and development in industry in commercialization of new products.
Prerequisite(s): BIOC 2200 or BIOL 2200 or BIOL 2201, and third or fourth year standing.
Also offered at the graduate level, with different requirements, as FOOD 5105, for which additional credit is precluded.
Lectures three hours a week.

FOOD 4905 [1.0 credit]
Food Science Honours Workshop
Active learning in areas that include information literacy, critical evaluation of scientific literature, written and oral communication, evaluation and interpretation of results, statistics and data management. Emphasizes transferable skills that are most appropriate for non-research career paths.
Includes: Experiential Learning Activity
Precludes additional credit for FOOD 4907, FOOD 4908.
Prerequisite(s): Fourth-year standing in Food Science and a minimum of 1.5 credits in FOOD at the 3000 level.
Workshop three hours a week.

FOOD 4907 [1.0 credit]
Food Science Honours Essay and Research Proposal
Students conduct an independent research study using library resources, and prepare a critical review and study proposal on a topic approved by a faculty supervisor. A written report and an oral poster presentation of the work are required before a grade can be assigned.
Includes: Experiential Learning Activity
Precludes additional credit for FOOD 4905, FOOD 4908, CHEM 4907 and CHEM 4908.
Prerequisite(s): Fourth-year standing in the Food Science program, a minimum of 1.5 credits in FOOD at the 3000 level, minimum Major CGPA of 8.0, and permission of the department.

FOOD 4908 [1.0 credit]
Food Science Research Project
Students in Food Science carry out a research project under the direction of a faculty member. A written report and an oral presentation of the work are required before a grade can be assigned.
Includes: Experiential Learning Activity
Precludes additional credit for FOOD 4905, FOOD 4907, CHEM 4907 and CHEM 4908.
Prerequisite(s): Fourth-year standing in the Food Science program, a minimum of 1.5 credits in FOOD at the 3000 level, minimum Major CGPA of 8.0, and permission of the department.
Laboratory and associated work equivalent to at least eight hours per week for two terms.