Bachelor of Science

Food Science

ABOUT THE PROGRAM

Food Science is an applied discipline that draws on all areas of science: chemistry, physics, engineering, biology and nutrition. Food scientists are involved in the transformation of raw agricultural products into various consumer products. A tremendous amount of technical training is required to develop and formulate safe, nutritious foods, manufacture and package them, preserve their quality and supply the consumer with a wide variety of menu items and snack foods. In our new state-of-the-art facilities, you will gain these technical competencies and will apply this knowledge to industrial processes.

WHY CO-OP?

As a co-op student, you will gain relevant work experience, build professional networks and develop essential interpersonal skills needed to succeed in the workplace, all while getting paid and earning your university degree. Guelph's co-op program is unique due to the exceptional level of support provided, including an online preparatory course, a personal connection with a Co-op Co-ordinator to assist you during the employment process, and access to senior student mentors.

COURSE SEQUENCING

In the Food Science Co-op program, you will participate in three or four co-op terms in addition to eight academic semesters throughout your five years at the University of Guelph. This sequencing is viewable below:

YEAR	FALL	WINTER	SUMMER
ONE	Academic	Academic	Off
TWO	Academic	Academic	Work
THREE	Academic	Academic	Work
FOUR	Work	Work	Off
FIVE	Academic	Academic	

Food Science

SAMPLE JOBS

There is a diverse selection of jobs made available to Food Science Co-op students, in both the government and private sectors within various industries. You may work in a regulatory or quality assurance office or a R & D lab on production environment. Below are some examples of past positions held by Food Science co-op students.

Quality Assurance Co-op Student

Students will be responsible for recommending and implementing changes within the production process to improve internal controls and departmental efficiencies, work with Quality Manager & Quality Systems Supervisor to develop methods, SOPs, WI, for the Plant operations & cleaning practices, and provide compliance reports.

Sensory Assistant

In this role, you will prepare all samples and products for various sensory tests, complete data entry including basic statistical analysis of tests performed. Students will complete sample preparation, set-up / clean-up for daily evaluation of raw materials, water and process samples. As well, assist with new product development.

Research & Development Intern

In this role, students will assist R&D Manager in product development, develop specifications for all new and enhanced ingredients, products and packaging, conduct plant trials and first productions and subsequent formal product evaluations. Student will also develop specifications for all new and enhanced ingredients, products and packaging.

Additional Sample Jobs: Food Microbiology Student, Government Policy Analyst, Product Developer, Sensory Evaluator, Technical Support, and more.

SAMPLE EMPLOYERS*

- Canadian Food Inspection Agency
- Mondelez International
- Maple Leaf Foods
- Caldic Canada

*This shows a sample of recent co-op employers, and employers will vary depending on employer recruitment needs. During a job search, students are encouraged to be actively engaged and are also supported in establishing and maintaining their own personal contacts.

SALARY INFORMATION **Average Weekly Salary Range: $595 - $605***

*Salary ranges are shown as rates before deductions. Statistics are based on jobs held by co-op students in 2016. These ranges may fluctuate on an annual basis in response to economic conditions.

ABILITIES & KNOWLEDGE ACQUIRED

- Excellent ability to communicate developed through oral presentations and report writing
- Experience working independently and on a team when completing assignments
- Strong analytical skills developed through completing extensive research projects
- Well-developed computer literacy and problem solving experience