Food Industry Expertise That Works

The Food Industry Management major focuses on the development of leaders and managers in the areas of food industry innovation and operations. The program combines a solid background in food science, economics and business, using a mix of theoretical and applied study. The combination of a solid understanding of food science and current business practice with specialized competence and experience provided by this program is unique and will be greatly valued by prospective employers in this important sector of the Canadian and global economies. The focus is on management of the food industry enterprise – logistics, operations, safety, and new product development. The uniqueness comes from the combination of management expertise with an in-depth understanding of the science and technology of food products, so students and graduates will fully appreciate the specific demands of managing a food enterprise.

University of Guelph Advantage

Students in this major are able to create a curriculum uniquely tailored to their career goals. The flexibility provided in semesters 5 through 8 enables students to develop their understanding of specific areas of food science and business. Student participation in international exchanges and international summer research programs is encouraged and supported through academic advising on course selection and substitution. Students have the opportunity to incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program.

Student Strengths

- Effective communication abilities developed through oral presentations and report writing
- Excellent critical thinking, analytical and teamwork capabilities are developed as students complete extensive research projects
- Leadership and communication abilities are further enhanced through education, experiences, and extra-curricular involvement

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# Food Industry Management Course Sequencing

<table>
<thead>
<tr>
<th>YEAR</th>
<th>FALL (SEPT-DEC)</th>
<th>WINTER (JAN-APRIL)</th>
<th>SUMMER (MAY-AUG)</th>
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| ONE  | • INTRODUCTORY FINANCIAL ACCOUNTING  
• BIOLOGICAL CONCEPTS OF HEALTH  
• GENERAL CHEMISTRY I  
• INDIVIDUALS AND GROUPS IN ORGANIZATIONS  
• BUSINESS MATHEMATICS  
• GENERAL CHEMISTRY II  
• INTRODUCTION TO MOLECULAR AND CELLULAR BIOLOGY  
• ECONOMICS OF THE AGRI-FOOD SYSTEM  
• 1 ELECTIVE  
| WORK TERM ONE |
| TWO  | • INTRODUCTION TO BIOCHEMISTRY  
• INTRODUCTION TO CO-OPERATIVE EDUCATION  
• INTRODUCTION TO NUTRITIONAL AND FOOD SCIENCE  
• INFORMATION MANAGEMENT  
• INTRODUCTION TO MICROBIOLOGY  
• STATISTICS FOR BUSINESS DECISIONS  
• MANAGEMENT ACCOUNTING  
• INTRODUCTORY MACROECONOMICS  
• COMMUNICATION IN FOOD SCIENCE  
• FOOD ENGINEERING PRINCIPLES  
• 1 ELECTIVE OR RESTRICTED ELECTIVE  
| WORK TERM TWO |
| THREE | • OPERATIONS MANAGEMENT  
• FOOD PROCESSING I  
• FOOD MICROBIOLOGY  
• 2 ELECTIVES OR RESTRICTED ELECTIVES  
• FOOD PROCESSING II  
• FOUNDATIONS OF LEADERSHIP  
• ONE OF: ETHICS OR BUSINESS AND PROFESSIONAL ETHICS  
• 2 ELECTIVES OR RESTRICTED ELECTIVES  
| WORK TERM THREE |
| FOUR | WORK TERM FOUR | OFF |
| FIVE | • SUPPLY AND VALUE CHAIN MANAGEMENT  
• FOOD & AGRI MARKETING MANAGEMENT  
• 3 ELECTIVES OR RESTRICTED ELECTIVES  
• ADVANCED OPERATIONS MANAGEMENT  
• RETAILING, MERCHANDISING AND SALES  
• FOOD SAFETY MANAGEMENT SYSTEMS  
• 2 ELECTIVES OR RESTRICTED ELECTIVES  
| OFF |

**Restricted Electives to Include:**

A minimum of 1.00 credits from the following list:

- Food Packaging
- Meat and Poultry Processing
- Dairy Processing
- Utilization of Cereal Grains for Human Food

A minimum of 1.00 credits from the following list:

- Food Industry Analysis and Policy
- Cost-Benefit Analysis
- Marketing Research
- Decision Science
- Quality Management in the Food Industry
- Business-Government Relations in Canada

**Based on the 2019/20 Undergraduate Calendar**

**Please see the current undergraduate calendar for more information**